

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0274239 - NHA HOTSPOT		Site Address 2133 MORRILL AV, SAN JOSE, CA 95132		Inspection Date 04/03/2026		Placard Color & Score YELLOW 71		
Program PR0414785 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LNT INVESTMENT CORPOR/		Inspection Time 14:25 - 15:55			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By LUONG				FSC Not Available

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized		X		X			N
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available			X				
K22	Sewage and wastewater properly disposed			X				
K23	No rodents, insects, birds, or animals		X		X			N

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		X
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations:

1. MAJOR. Active warewashing observed and chlorine sanitizer in the 3 compartment sink was measured at 0 ppm. Per employee, the dispenser is broken.
[Corrective Action] Ensure chlorine sanitizer is maintained at 100 ppm. Repair the chlorine sanitizer dispenser.
[Suitable Alternative] Employee manually added bleach into the sanitizing compartment.

Follow-up By
04/07/2026

2. MINOR. Grime and slime accumulation on the plastic panel in the ice machine.
[Corrective Action] Thoroughly clean and sanitize.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Observed rodent dropping on the floor in the following areas, under the water heater, the back storage room, the side storage room, and work tables at the bar.
[Corrective Action] Clean and sanitize areas of old rodent droppings. Maintain facility free of vermin, pest and rodent droppings.
[Corrected on Site] Person in charge cleaned it.

Follow-up By
04/07/2026

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

1. Lack of Food Safety Certificate.
[Corrective Action] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

2. Employee Food Handler's Card not available for review.
[Corrective Action] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Hot water at the 3 compartment sink was measured at 109 degrees Fahrenheit. Observed the cold water knob not able to fully close.
[Corrective Action] Hot water shall be provided at a minimum temperature of 120 degrees Fahrenheit. Repair the cold water knob.

Follow-up By
04/07/2026

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

Waste water at the mop sink is not draining.
[Corrective Action] Ensure water is properly draining.

Follow-up By
04/07/2026

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

Lack of self-closing device on the restroom doors.
[Corrective Action] Install self-closing device on the restroom doors.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

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Inspector Observations:

Observed a large opening in the ceiling by the back door.

[Corrective Action] Repair the ceiling and maintain in good condition.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - No rodents, insects, birds, or animals.

Measured Observations

Item	Location	Measurement	Comments
meat	2 door prep cooler	41.00 Fahrenheit	
hot water	handwash sink	111.00 Fahrenheit	
half & half	2 door upright cooler	41.00 Fahrenheit	service area
hot water	prep sink	125.00 Fahrenheit	
chlorine sanitizer	3 compartment sink	100.00 PPM	after adjustment
meat	2 door upright cooler	38.00 Fahrenheit	
eggs	2 slide door upright cooler	38.00 Fahrenheit	
chlorine sanitizer	3 compartment sink	0.00 PPM	
hot water	3 compartment sink	109.00 Fahrenheit	

Overall Comments:

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **4/17/2026**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: Luong
operator
Signed On: April 03, 2026