

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 FA0284585 - THE HAMBAK @ H-MART		Site Address 1179 S DE ANZA BL, SAN JOSE, CA 95129		Inspection Date 12/05/2024		Placard Color & Score GREEN 89		
Program PR0426783 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name THAM, INC		Inspection Time 11:35 - 13:00			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By JOONHYUN KIM				FSC JOONHYUN KIM 05/28/2027

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		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						
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						

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		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *In the kitchen area, at the cookline, measured mushroom sauce at 108F, two curry sauces at 68F and 80F, and miso soup at 108F. Per operator, mushroom sauce and miso soup has been reheated and stored on the counter for about 30 minutes. Curry sauce was removed from refrigeration for reheating, but was not completed due to other duties. [CA] Ensure potentially hazardous foods are held cold at 41F or below or held hot at 135F and above. [SA] Operator to serve mushroom sauce, curry sauce, and miso soup within 3.5 hours, for a total of 4 hours from when removed from temperature control. Operator to place all sauces and soup on TPHC and time log when reheated or removed from refrigeration.*

In the kitchen area, by the cookline, in a cooler, measured raw shelled eggs at 48F and bean sprouts at 51F. Per operator, raw shelled eggs and bean sprouts removed from refrigeration about 30 minutes prior. [CA] Ensure potentially hazardous foods are held cold at 41F or below. [SA] Operator placed ice into the cooler to facilitate proper holding temperatures.

Minor Violations

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

Inspector Observations: *In the kitchen area, at the prep sink, measured hot water at 118F and at the 3 compartment sink, 108F. Hot water does not reach required temperatures in a time frame necessary for use. Per operator, water heater is provided by the market and shared amongst multiple units. [CA] Ensure hot water at all warewash sinks, prep sinks, and mop sinks are provided at 120F. A hot water heater that is shared amongst multiple units/facilities shall be able to provide an adequate hot water supply when necessary.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	100.00 Fahrenheit	
bean sprouts	cooler	51.00 Fahrenheit	
raw shelled eggs	cooler	48.00 Fahrenheit	
imitation crab	2 door prep unit	40.00 Fahrenheit	
hot water	3 compartment sink	108.00 Fahrenheit	
diced tofu	2 door prep unit	40.00 Fahrenheit	
hot water	prep sink	118.00 Fahrenheit	
cheese stick	undercounter refrigerator (mini refrigerator)	41.00 Fahrenheit	
hot dog stick	undercounter refrigerator (mini refrigerator)	41.00 Fahrenheit	
shredded cheese	2 door reach in refrigerator	41.00 Fahrenheit	
raw chicken	2 door prep unit	40.00 Fahrenheit	
hot dogs	2 door reach in refrigerator	41.00 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 **12/19/2024**. 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.

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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: JOONHYUN KIM
OWNER
Signed On: December 05, 2024