

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 FA0273417 - MASTER SHIN KOREAN PLATE		Site Address 100 N ALMADEN AV 182, SAN JOSE, CA 95110	Inspection Date 07/18/2025
Program PR0413385 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name SHIN, ERIC	Inspection Time 14:50 - 15:40
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By ERIC	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/15/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 07/18/2025

Cited On: 07/15/2025

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

Compliance of this violation has been verified on: 07/18/2025

Minor Violations

Cited On: 07/15/2025

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Compliance of this violation has been verified on: 07/18/2025

Cited On: 07/18/2025

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

The three compartment sink has a leak at the waste drain pipe.

[CA] All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair.

Cited On: 07/15/2025

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

Compliance of this violation has been verified on: 07/18/2025

Cited On: 07/18/2025

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

Inspector Observations:

There are several holes in the walls from previously installed shelving.

[CA] All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Fill the holes.

Measured Observations

Item	Location	Measurement	Comments
Hardboiled Egg	Ice Bath	72.00 Fahrenheit	Cooked about 30 minutes prior, cooling.
Quaternary Ammonia - Sanitizer	Three Compartment Sink	200.00 PPM	
Beef	Ice Bath	41.00 Fahrenheit	
Pork	Ice Bath	44.00 Fahrenheit	Cooked about 4 hours prior, cooling.

Overall Comments:

This is the first follow up inspection.

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Observations:

K06: The hand sink was accessible and fully stocked.

K07: All food was in appropriate time and temperature relationships.

K36: Rice spoon was stored in ambient air

K45: Facility has cleaned the build up of food.

Discussed ongoing vermin issue with neighboring building. Observed no evidence of a vermin infestation.

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 **8/1/2025**. 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: Eric Shin
Owner

Signed On: July 18, 2025