

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 FA0284586 - H MART DE ANZA LLC - K SIDE		Site Address 1179 S DE ANZA BL, SAN JOSE, CA 95129		Inspection Date 12/22/2025	
Program PR0426784 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name H MART DE ANZA LLC		Inspection Time 10:25 - 11:35
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION		Consent By SEOK WOO CHANG	FSC SOON DUK HAM 01/24/2027	

Placard Color & Score
GREEN
86

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						S
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						S
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures		X		X			N
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		X
K36 Equipment, utensils, linens: Proper storage and use		X
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		X
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, in the 2 door prep unit, measured cooked spam at 50F. Per operator, stored in the 2 door prep unit for about 2 hours.

In the deli display refrigerator, measured cooked radish, seaweed, and kimchi soup at 64F. Per operator, soups stored from the several days prior. Measured ambient air temperature of deli display refrigerator at 64F.

[CA] Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth.

[SA] Operator placed container of cooked spam in an ice bath to facilitate proper holding temperatures. Operator VC&D containers of cooked radish, seaweed, and kimchi soup due to time and temperature abuse. Operator to provide repairs for deli display refrigerator.

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Measured ambient air temperature of deli display refrigerator at 64F.

[CA] Ensure refrigeration is properly functioning and able to maintain potentially hazardous foods at 41F and below.

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

Inspector Observations: In the rice cooker, observed rice scoop stored with the handle in direct contact with rice.

[CA] Ensure rice scoop is stored outside of the rice cooker and stored in a manner that does not cause contamination to food.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Observed accumulation of grease on the hood filters.

[CA] Ensure hood and hood filters are frequently cleaned and maintained to allow for proper ventilation of heat, grease, steam, vapors, and smoke.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
spam	2 door prep unit	50.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
fish cake	2 door reach in refrigerator	40.00 Fahrenheit	
imitation crab	2 door prep unit	41.00 Fahrenheit	
potato salad	2 door reach in refrigerator	38.00 Fahrenheit	
fish cake	2 door prep unit	41.00 Fahrenheit	
tofu	deli display refrigerator	38.00 Fahrenheit	
radish, seaweed, kimchi soup	deli display refrigerator	64.00 Fahrenheit	
ambient air temperature	deli display refrigerator	64.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
marinated beef	2 door undercounter refrigerator	40.00 Fahrenheit	
cheese	reach in refrigerator	41.00 Fahrenheit	
fish cake	deli display refrigerator	38.00 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 **1/5/2026**. 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: SEOK WOO CHANG
MANAGER

Signed On: December 22, 2025