

# 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 FA0251124 - MASTER OH		Site Address 1484 HALFORD AV, SANTA CLARA, CA 95051		Inspection Date 08/07/2025	
Program PR0364394 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name VIC & DAN EATS		Inspection Time 10:45 - 12:15
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION		Consent By YONGHOON KIM	FSC Yonghoon Kim 07/30/2030	

Placard Color & Score
<b>GREEN</b>
<b>81</b>

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						
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						S
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	X	
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	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored	X	
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	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

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

**Inspector Observations: In the hot holding box, measured rice bowls from 120-125F. Per PIC, rice was cooked and moved to hot holding box approximately 30 minutes prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Rice will be served during lunch shift or discarded after lunch shift (within 4 hours). The hot holding box temperature will be turned up.**

### Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Observed the only handwash sink in the kitchen is directly adjacent to the 3-compartment sink and is not separated to prevent contamination. [CA] The handwashing sink shall be separated from the 3-compartment sink by a metal splashguard with a height of at least 6 inches.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: 1. Observed raw pork stored above ready-to-eat banchan in the refrigeration unit. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.**

**2. In the walk-in freezer, observed boxes of meat stored directly on the floor. The floor appears to be wet or stained with liquid from meat. [CA] Food shall be stored six inches above the floor to prevent contamination.**

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: 1. Observed bowl without handle stored inside bulk chili powder mixture. Observed scoop handles stored in direct contact with bulk dry ingredients. [CA] Provide approved scoops with handles. Ensure scoops are stored in such a way to prevent direct contamination with food.**

**2. Observed knives stored in between the preparation unit lids. [CA] Equipment and utensils shall be securely stored in a clean and dry location.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: Observed wiping cloths stored in buckets. Per employee, buckets are filled with sanitizing solution. Measured 0 ppm chlorine in the sanitizing buckets. [CA] When not in use, wiping cloths shall be stored in an approved sanitizing concentration (100 ppm chlorine, or as per manufacturer's specifications).**

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

**Inspector Observations: Observed the floor in the front area (with the 3-door preparation unit) is missing cove basing. [CA] In rooms where nonprepackaged food is handled, floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable. The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

Item	Location	Measurement	Comments
spicy pork	2-door upright cooler	41.00 Fahrenheit	
seafood mix	2-door upright freezer	12.00 Fahrenheit	
fish cake	3-door preparation unit (front)	41.00 Fahrenheit	
water	janitorial sink	120.00 Fahrenheit	
cooked spinach	3-door preparation unit (2)	41.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
beansprouts	drawer cooler	41.00 Fahrenheit	
ambient	walk-in freezer	25.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
tofu	3-door preparation unit (1)	41.00 Fahrenheit	
beansprouts	walk-in cooler	41.00 Fahrenheit	
rice	hot box	125.00 Fahrenheit	120-125F
water	3-compartment sink	120.00 Fahrenheit	
shelled eggs	3-door preparation unit (2)	41.00 Fahrenheit	
clams	3-door preparation unit (1)	41.00 Fahrenheit	
sanitizer (chlorine)	bucket	0.00 PPM	

## Overall Comments:

### OWNERSHIP CHANGE INFORMATION

**NEW FACILITY NAME:** MASTER OH

**NEW OWNER:** OHMC CORPORATION

*The applicant has completed the facility evaluation application process for an Environmental Health Permit.*

*The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1723.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.*

*The Environmental Health Permit will be effective: 09/01/2025 - 08/31/2026. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.*

*An official permit will be mailed to the address on file and shall be posted in public view upon receipt.*

*\*Structural Review inspection conducted on 08/07/2025.*

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 **8/21/2025**. 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: Kyle Oh

Owner

Signed On: August 07, 2025