

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 FA0250204 - SJS - H MART - BAKERY		Site Address 1710 OAKLAND RD, SAN JOSE, CA 95131	Inspection Date 05/13/2026
Program PR0430662 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name H MART SAN JOSE LLC	Inspection Time 11:00 - 11:20
Inspected By JENNIFER RIOS	Inspection Type LIMITED INSPECTION	Consent By MINGJIE	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

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

Inspector Observations: PHF in the preparation unit measured at 49F. Per PIC, when he came in 4 hours prior to temperature measurement, he saw that the unit was not working. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Items were VC&D.

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: Preparation unit is not maintaining PHF at 41F or below. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Discontinue using preparation unit to store PHF until it has been repaired.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Whipping cream	Preparation unit	49.00 Fahrenheit	
Ambient air	Preparation unit	48.00 Fahrenheit	
Ambient air	Walk in fridge	40.00 Fahrenheit	
Biscuit	walk in fridge	40.00 Fahrenheit	

Overall Comments:

Reference CO0159643

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 **5/27/2026**. 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: Mingjie Zhuang
 Manager
 Signed On: May 13, 2026