

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 FA0213330 - HANKOOK SUPERMARKET - MANDOO		Site Address 1092 E EL CAMINO REAL 4, SUNNYVALE, CA 94087	Inspection Date 04/25/2025
Program PR0413115 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name COCASSIA, INC.	Inspection Time 13:15 - 15:15
Inspected By SUHREET KAUR	Inspection Type LIMITED INSPECTION	Consent By SIM	

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: Measured 6 containers of salted clams at 51F at display refrigerator for customers. It has packed date as 4/24/25. PIC is not aware if a customer grabbed these containers and placed them back. All other PHFs in the display unit measured 41F or below.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PIC VC&D (Voluntarily Condemnation and Destruction) 6 x 0.52 lbs Salted clams containers by opening them and discarding in trash can.

PIC also took the top layer of containers from the display unit and moved them to two door refrigerator to ensure the PHFs are maintained at 41F or below.

Produce walk in cooler that is used to thaw frozen items such as seasoned oysters ambient temperature is measuring at 48F. Per PIC, a new delivery of produced was recently delivered and door of the walk in cooler was opened for a while. No PHFs observed in the walk in cooler at this time.

Discontinue storing the PHFs in small produce walk in cooler until it can maintain PHFs at 41F or below. Per manager, he will call the refrigeration company for repair.

Large produce walk in cooler ambient temperature measured at 44F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

Ensure PHFs stored for thawing in walk in cooler are maintained at 41F or below.

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: Hot water at three compartment sink measured at 117F.[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Lack of thermometers in refrigerator units.[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Water	Hand wash sink	100.00 Fahrenheit	
Salted Clams	Display refrigerator unit for customers	51.00 Fahrenheit	VC&D
Seasoned Oyster	Two door refrigerator	39.00 Fahrenheit	
Octopus	Display refrigerator unit for customers	40.00 Fahrenheit	
Hot water	Three compartment sink	117.00 Fahrenheit	
Seasoned Oyster	Walk in freezer in the back	3.00 Fahrenheit	
Seasoned Tripe	Display refrigerator unit for customers	39.00 Fahrenheit	
Seasoned Oyster	Display refrigerator unit for customers	41.00 Fahrenheit	38-41F

Overall Comments:

CO0156699

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 **5/9/2025**. 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: SIM
MANAGER
Signed On: April 25, 2025