

# 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

|                                                                                 |  |                                                             |                                      |                                      |                                         |                                                                                                                                                                |  |                                       |
|---------------------------------------------------------------------------------|--|-------------------------------------------------------------|--------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|---------------------------------------|
| <b>Facility</b><br>FA0202791 - HANSANG TOFU                                     |  | <b>Site Address</b><br>57 N MILPITAS BL, MILPITAS, CA 95035 |                                      | <b>Inspection Date</b><br>07/24/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>83</b> </div> |  |                                       |
| <b>Program</b><br>PR0305390 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |  |                                                             | <b>Owner Name</b><br>KOMI FAMILY INC |                                      | <b>Inspection Time</b><br>11:00 - 12:15 |                                                                                                                                                                |  |                                       |
| <b>Inspected By</b><br>NHA HUYNH                                                |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                |                                      | <b>Consent By</b><br>JADE            |                                         |                                                                                                                                                                |  | <b>FSC</b> Taekgeun Lee<br>02/24/2030 |

  

| 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  |       |       |        |     |     | S   |
| K04                            | Proper eating, tasting, drinking, tobacco use                               | X  |       |       |        |     |     |     |
| K05                            | Hands clean, properly washed; gloves used properly                          | X  |       |       |        |     |     | N   |
| K06                            | Adequate handwash facilities supplied, accessible                           |    |       | X     |        |     |     | N   |
| 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                                                      |     | X   |
| 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                                 |     |     |
| K37                   | Vending machines                                                                    |     |     |
| K38                   | Adequate ventilation/lighting; designated areas, use                                |     |     |
| 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                                    |     | X   |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

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| Program<br>PR0305390 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | Owner Name<br>KOMI FAMILY INC                        | Inspection Time<br>11:00 - 12:15 |
| 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:

**All Potentially Hazardous Foods in the 2 door prep cooler in the kitchen was measured at 56 degrees Fahrenheit.**

**[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.**

**[Suitable Alternative] All Potentially Hazardous Foods were voluntarily discarded. New items from the walk-in cooler were replaced and marked with a four hour discard time. This method will only be temporary until refrigeration unit is repaired.**

Follow-up By  
07/29/2025

### Minor Violations

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

#### Inspector Observations:

**1. Wall mounted soap dispenser at the handwash sink in the kitchen observed broken. Bottled soap available nearby.**

**[Corrective Action] Replace the wall mounted soap dispenser.**

Follow-up By  
07/29/2025

**2. Handwash sink at the warewash area observed unusable due to water leak at the drain pipe. Nearby handwash sink available.**

**[Corrective Action] Repair the drain pipe and ensure handwash sink is functional at all times.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

#### Inspector Observations:

**Heavy dust accumulation on the vent guard above the TV in the dining room and in the restroom.**

**[Corrective Action] Thoroughly clean and maintain clean.**

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:

**All foods in the 2 door prep cooler in the kitchen were measured at 56 degrees Fahrenheit.**

**[Corrective Action] Ensure refrigeration unit is able to maintain proper cold holding temperature of 41 degrees Fahrenheit or below.**

Follow-up By  
07/29/2025

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

#### Inspector Observations:

**1. Heavy grease accumulation on the floor under the shelving by the back door, under the prep sink, and under the ice machine.**

**2. Observed thinning of grout between the floor tiles at the cookline.**

**[Corrective Action] Maintain floor in good condition.**

### Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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## Measured Observations

| Item                          | Location                   | Measurement       | Comments     |
|-------------------------------|----------------------------|-------------------|--------------|
| hot water                     | 3 compartment sink         | 127.00 Fahrenheit |              |
| chicken                       | 2 door undercounter cooler | 40.00 Fahrenheit  |              |
| chlorine sanitizer            | dishwasher                 | 50.00 PPM         |              |
| kim chi, raw shell eggs       | 2 door prep cooler         | 40.00 Fahrenheit  | service area |
| hot water                     | handwash sink              | 100.00 Fahrenheit |              |
| raw shell eggs, chicken, tofu | walk-in cooler             | 40.00 Fahrenheit  |              |
| beef, shrimp, squid, tofu     | 2 door prep cooler         | 56.00 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 **8/7/2025**. 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 |



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Received By: Jade  
Front end service  
Signed On: July 24, 2025