

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 - THE BAPSANG		Site Address 1484 HALFORD AV, SANTA CLARA, CA 95051		Inspection Date 04/10/2025		Placard Color & Score <div style="background-color: yellow; padding: 10px; text-align: center;"> YELLOW 74 </div>		
Program PR0364394 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name OHMC CORPORATION		Inspection Time 12:00 - 13:15			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By KYLE & VICTOR				FSC Hyo Kim 4/13/29

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						
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				N
K06	Adequate handwash facilities supplied, accessible		X		X			N
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						N
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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		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		
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Lack of single-use paper towels at the handwas sink located at the front prep area and in the kitchen. [CA] All handwash sinks shall be able to provide warm water, soap, and single-use paper towels for employees to properly wash hands when required.*

[COS] *Employees refilled paper towel at both handwash sinks.*

Follow-up By
04/11/2025

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

Inspector Observations: *Pork backbone was placed on table next to the cook line and measured at 56F. [CA] Potentially hazardous foods shall either be cold holding at or below 41F or hot holding at or above 135F.*

[COS] *Employee relocated the pork backbone into the walk-in cooler.*

Follow-up By
04/11/2025

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Improper handwashing observed by employees. Employee washed hands without using soap; employees drying hands on apron or wiping towel; employee putting on disposable gloves to handle food without washing hands. [CA] Employees shall properly wash hands with warm water, soap, and single-use paper towels and prior to putting on gloves.*

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *Drain pipe from the walk-in cooler releases into a container stored on the floor by the unit. [CA] Waste water shall be properly disposed of into approved waste receptors (i.e. floor sink by the walk-in cooler)*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Lacking chemical test strips to measure sanitizer used in the facility. [CA] Means for adequately measuring the applicable sanitization method must be readily available (ex. Sanitizer test strips, thermal strips).*

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

Inspector Observations: *1) Wiping towels in the kitchen are used, reused, and stored on food prep surfaces.*

2) Wiping towels in the front prep area are stored inside buckets with soap but no sanitizer.

[CA] *Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium). DO NOT MIX SANITIZER WITH OTHER CLEAN PRODUCTS.*

Performance-Based Inspection Questions

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

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
Fish cake	Food prep unit in front prep area	41.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 PPM	
Raw shell eggs	Walk-in cooler	41.00 Fahrenheit	
Calamari and shrimp	Upright reach-in cooler	39.00 Fahrenheit	
scallops	Food prep unit insert by cook line	40.00 Fahrenheit	
Fish intestine	Food prep unit insert by cook line	57.00 Fahrenheit	Cooling
Pork belly	Cooked	201.00 Fahrenheit	
Shrimp	Food prep unit insert by cook line	39.00 Fahrenheit	
Calamari and shrimp	Drawer cooler under cook line	39.00 Fahrenheit	
Egg	Food prep unit insert	41.00 Fahrenheit	
Bean soup	Hot holding in front prep area	178.00 Fahrenheit	
Bean sprouts	Food prep unit	41.00 Fahrenheit	
Bean sprouts	Walk-in cooler	41.00 Fahrenheit	
Clams	Upright reach-in cooler	38.00 Fahrenheit	
Clams	Ice bath by cook line	33.00 Fahrenheit	
Bean sprouts	Food prep unit in front prep area	41.00 Fahrenheit	
marinated crab	Upright reach-in cooler	37.00 Fahrenheit	
Tofu	Food prep unit insert	41.00 Fahrenheit	
Pork	Food prep unit	41.00 Fahrenheit	
Japchae	Food prep unit in front prep area	136.00 Fahrenheit	
Crab	Walk-in cooler	26.00 Fahrenheit	
Fish	Food prep unit insert by cook line	40.00 Fahrenheit	
Rice cake	Food prep unit insert	41.00 Fahrenheit	
Chicken	Drawer cooler under cook line	41.00 Fahrenheit	
Pork	Walk-in cooler	41.00 Fahrenheit	
Boiled eggs	Food prep unit	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Pork backbone	On table by cook line	56.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Cooked vegetables	Food prep unit	41.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with CO0156597


Facility has changed their dba to MASTER OH.

Operator provided approved FBN Statement from Nov 2024 to show that ownership has not changed. The dba on Environmental Health Permit will be updated.

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 **4/24/2025**. 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: Victor Lee
Manager
Signed On: April 10, 2025