

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 FA0281172 - MOMO GRILL		Site Address 12100 SARATOGA - SUNNYVALE RD, SARATOGA, CA		Inspection Date 03/05/2024		Placard Color & Score <div style="background-color: green; color: black; padding: 10px; text-align: center;"> GREEN 82 </div>		
Program PR0422087 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MPD MANTRA LLC		Inspection Time 13:05 - 14:30			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By MANOJ PAUDEL				FSC CAMILO COSTA 03/03/2024

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
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				
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	X	
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		
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		
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 kitchen area, by the cookline, measured cooked momo at 66F, and fried cauliflower at 58F. Per operator, food was prepared at 11:00am. In the same area, placed on top of the insert containers at the prep top of the 2 door prep unit, measured cut paneer at 55F. Per operator, paneer was prepared about 30 minutes prior and stored. [CA] Ensure potentially hazardous foods are held cold at 41F or below or held hot at 135F or above to prevent bacterial growth. [SA] Operator served cooked momo and fried cauliflower by end of service at 2:00pm for a total of less than 4 hours from when removed from temperature control.*

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the kitchen area, on a cart, measured a container of cooked rice at 127F. Per operator, rice was prepared 30 minutes prior. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: using an ice bath, by adding ice, using shallow containers, separating food into smaller portions, using an ice paddle, and/or using rapid cooling technology.*

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *In the kitchen area, at the ice machine, observed mold-like growth on the inner panel. [CA] Ensure inner panel of the ice machine is frequently cleaned and maintained to prevent contamination of food (ice).*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Outside the facility, in the outdoor storage area, observed the storage of vegetables and dry bulk food on shelving in the area. Storage area is not fully sealed and may provide entrance for vermin. [CA] Ensure all food is stored in an approved fully sealed storage area, or within the food facility to prevent contamination.*

In the kitchen area, directly to the right of the handwash station, observed the storage of food on a baking tray. [CA] Ensure food is stored away from the handwash station to prevent possible contamination.

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

Inspector Observations: *In the kitchen area, observed a worn wall pillar between the prep sink and the 3 compartment sink. Above the water heater, observed open gaps in the ceiling panel where piping extends into the ceiling. At the front counter, observed a missing floor tile to the right of the handwash station.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	warewash machine	0.00 PPM	Operator aware of lack of chlorine sanitizer. Using equipment only for wash cycle, and sanitizing at 3 compartment sink.
milk	undercounter refrigerator	41.00 Fahrenheit	
quaternary ammonia sanitizer	3 compartment sink	200.00 PPM	
lamb curry	2 door prep unit	38.00 Fahrenheit	
cooked rice	rice warmer	168.00 Fahrenheit	
egg noodles	2 door prep unit	41.00 Fahrenheit	
egg noodles	walk-in refrigerator	38.00 Fahrenheit	
mango lassi	undercounter refrigerator	41.00 Fahrenheit	
panner cheese	walk-in refrigerator	38.00 Fahrenheit	
masala	walk-in refrigerator	37.00 Fahrenheit	
chicken	2 door prep unit	41.00 Fahrenheit	
cooked rice	large container on cart	150.00 Fahrenheit	cooling
hot water	3 compartment sink	120.00 Fahrenheit	
cooked rice	medium container on cart	127.00 Fahrenheit	cooling
hot water	handwash sink	100.00 Fahrenheit	
paneer cheese	2 door prep unit	55.00 Fahrenheit	
cooked momo	container on prep table at cookline	66.00 Fahrenheit	
Manchurian sauce	container on cart	180.00 Fahrenheit	cooling
chicken curry	2 door prep unit	38.00 Fahrenheit	
fried cauliflower	container on baking tray next to handwash station	58.00 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 **3/19/2024**. 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: MANOJ PAUDEL
OWNER
Signed On: March 05, 2024