

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 FA0240297 - MAPO BBQ		Site Address 3395 EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 01/15/2025		Placard Color & Score GREEN 80		
Program PR0340365 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JIN SONG SHU		Inspection Time 12:50 - 14:30			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By MYOUNG PARK				FSC SONG SHU JIN 12/29/2025

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				N
K06	Adequate handwash facilities supplied, accessible	X						S
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	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		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		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, measured raw shelled eggs stored on the counter-top at 60F. Per operator, raw shelled eggs stored for an hour. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [SA] Operator moved container of raw shelled eggs into refrigeration to facilitate proper holding temperatures.*

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: *Observed employee wash hands at the 3 compartment sink without using hand soap and paper towels. [CA] Ensure hands are washed at the handwash station using warm water, hand soap and paper towels.*

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

Inspector Observations: *In the kitchen area, measured a container of pork bone soup cooling at 115F, a container of beef soup cooling at 126F, and a container of vegetable soup cooling at 115F. Per operator, soups have been cooling for an hour. [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: in an ice bath; by adding ice; using shallow containers; separated into smaller portions; using an ice paddle; and/or using rapid cooling technology. [SA] Operator placed containers of pork bone soup, beef soup, and vegetable soup in ice baths to facilitate cooling.*

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: *In the walk-in refrigerator, observed raw beef stored above radish kimchi and ready to eat foods. [CA] Ensure raw meats are stored separately from cooked and ready to eat foods. Raw meats shall be stored in the following order from the bottom: raw chicken; raw shelled eggs; raw beef; raw pork; raw seafood/shellfish.*

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

Inspector Observations: *Observed used wiping cloths stored on the counter-top. [CA] Ensure wiping cloths are stored in a sanitizer bucket with applicable sanitizer.*

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

Inspector Observations: *Observed an open wall above the back exit. At the front kitchen area, behind the 2 door prep unit, observed food debris and refuse behind the unit. [CA] Ensure walls are properly finished and sealed to prevent harborage of vermin. Facility floors shall be frequently cleaned and maintained to prevent harborage of vermin.*

Performance-Based Inspection Questions

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

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
raw beef	walk-in refrigerator	38.00 Fahrenheit	
hot water	handwash sink (kitchen)	100.00 Fahrenheit	
vegetable soup	counter-top	115.00 Fahrenheit	
seafood mix	2 door prep unit (kitchen)	41.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
cooked rice	rice cooker	160.00 Fahrenheit	
bean sprout kimchi	2 door prep unit (front counter)	38.00 Fahrenheit	
hot water	handwash sink (back prep area)	100.00 Fahrenheit	
squid	2 door prep unit (kitchen)	41.00 Fahrenheit	
marinated raw crab	walk-in refrigerator	38.00 Fahrenheit	
shrimp sauce	2 door prep unit (back prep area)	41.00 Fahrenheit	
beef soup	counter-top	126.00 Fahrenheit	
tofu	2 door prep unit (kitchen)	41.00 Fahrenheit	
pork bone soup	counter-top	115.00 Fahrenheit	
cooked vegetables	2 door prep unit (front counter)	38.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
raw shelled eggs	counter-top	60.00 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 **1/29/2025**. 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: MYOUNG PARK
PIC
Signed On: January 15, 2025