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

K46 No unapproved private home/living/sleeping quarters
K47 Signs posted; last inspection report available



Facility	TOT MONO	Site Address	EV DD CAN JOSE CA 05110			ion Date	76	Placard C	olor & Sco	ore
FA0260475 - THE EVERE Program	<u>-STMOMO</u>	T1593 MONTERE	EY RD, SAN JOSE, CA 95110 Owner Name		05/14/2021 Inspection Time		GR	EEI	N	
PR0381771 - FOOD PRE	P / FOOD SVC OP 0-5 EMPLOYEES		THE EVEREST MOMO		15:00	0 - 16:30	41			•
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By SHAMOLI	FSC SHIVEN 7-16-23	IDRA BA	ASNET				<u>88</u>	
RISK FACTORS AN	ID INTERVENTIONS			IN	Major	UT Minor	COS/SA	N/O	N/A	PBI
K01 Demonstration of k	nowledge; food safety certification			Х	Wajoi	WIIIO				
	ease; reporting/restriction/exclusion	า		Х						S
K03 No discharge from				Х						
	ng, drinking, tobacco use			Х						
	erly washed; gloves used properly			Х						S
	h facilities supplied, accessible			Х						
K07 Proper hot and cold	* *			Х						
	ealth control; procedures & records								X	
K09 Proper cooling met	-							Х		
K10 Proper cooking time								X		
	rocedures for hot holding							X		
K12 Returned and reser	-							X		
	tion, safe, unadulterated			Х				7.		
K14 Food contact surface				-				Х		S
K15 Food obtained from				Х				, ,		
	nell stock tags, condition, display								Х	
K17 Compliance with G									X	
	riance/ROP/HACCP Plan								X	
	for raw or undercooked foods								X	
	re facilities/schools: prohibited food	ds not being offered							X	
K21 Hot and cold water		as not being onered		Х					Λ	
	water properly disposed			X						
K23 No rodents, insects				X						
GOOD RETAIL PRA	ACTICES					-			OUT	cos
	resent 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 vegetable	-									
	roperly identified, stored, used									
									Х	
K30 Food storage: food storage containers identified K31 Consumer self service does prevent contamination										
	ed and honestly presented									
K33 Nonfood contact su										
	: installed/maintained; test strips								Χ	
K35 Equipment, utensils: Approved, in good repair, adequate capacity					•					
	s, linens: Proper storage and use	1								
K37 Vending machines										
K38 Adequate ventilation/lighting; designated areas, use						Χ				
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						Х				
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing					X					
	s: built,maintained, clean		1						X	
	yate home/living/sleening quarters								^	

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OFFICIAL INSPECTION REPORT

Facility FA0260475 - THE EVEREST MOMO	Site Address I 1593 MONTEREY RD, SAN JOSE, CA 95110	Inspection Date 05/14/2021		
Program PR0381771 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3		Inspection Tin 15:00 - 16:		
K48 Plan review				
K49 Permits available				
K58 Placard properly displayed/posted				

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: FOUND A BAG WITH CHICKEN STORED ON THE FLOOR OF THE WALK IN COOLER. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

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: FOUND NO TEST STRIPS TO MEASURE THE CHLORINE SANITAZER LEVELS AT THE 3 COMPARTMENT SINK. [CA] PROVIDE TEST STRIPS TO MEASURE 100 PPM OF CHLORINE CONCENTRATION.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: FOUND THE HOOD BAFFLES WITH GREASE. [CA] CLEAN THE HOOD BAFFLES MORE OFTEN.

MISSING ELECTRIC OUTLET COVER IN THE DRY STORAGE ROOM. [CA] PROVIDE COVER.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: FOUND THE DOOR FOR THE WOMEN'S RESTROOM UNABLE TO SELF CLOSE. [CA] PROVIDE A SELF CLOSING DOOR.

FOUND UNFINISHED WOOD FOR THE MEN'S RESTROOM STALL DOORS. [CA] PAINT THE DOORS TO RENDER THEM EASILY CLEANABLE.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256, 114256, 114256, 114256, 114257, 114257, 114257, 114259, 114259, 114259, 114259, 114279, 114282

Inspector Observations: FOUND A PURSE STORED ON A FOOD PREPARATION TABLE. [CA] KEEP PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.

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

Inspector Observations: FOUND MISSING TILE/GRATE ON THE FLOOR NEAR THE FOOD PREPARATION SINK. [CA] PROVIDE TILE OR GRATE TO MAKE THE FLOOR FLUSHED.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	Location	Measurement	<u>Comments</u>
HOT WATER	2 COMPARTMENT SINK	120.00 Fahrenheit	
CHLORINE SANITIZER	WARE WASHER	100.00 PPM	
CHEESE	REACH IN REFRIGERATOR	37.00 Fahrenheit	
SAUCE	REACH IN REFRIGERATOR	34.00 PPM	
EGGS	REACH IN REFRIGERATOR	35.00 Fahrenheit	
NOODLES	WALK IN COOLER	36.00 Fahrenheit	
CHEESE	WALK IN COOLER	35.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	

Overall Comments:

SIGNATURE NOT OBTAINED DUE TO COVID-19 AND SOCIAL DISTANCING PARAMETERS. A COPY OF THIS REPORT WILL BE

OFFICIAL INSPECTION REPORT

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Program PR0381771 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3		Owner Name THE EVEREST MOMO, LLC	Inspection Time 15:00 - 16:30

EMAILED TO THE OPERATOR.

THE REPORT WILL BE EMAILED TO: EVERESTMOMOBAY@GMAIL.COM

NOTE: FACE COVERINGS MUST BE WORN INSIDE THE FACILITY.

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 5/28/2021. 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: Shamoli

pic

Signed On: May 15, 2021

Comment: SIGNATURE NOT OBTAINED DUE TO COVID-19 AND

SOCIAL DISTANCING PARAMETERS. A COPY OF THIS REPORT WILL BE EMAILED TO THE OPERATOR.