

**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> FA0213469 - GOLDEN BOWL NOODLES & BOBO POT		<b>Site Address</b> 1211 S MARY AV, SUNNYVALE, CA 94087		<b>Inspection Date</b> 04/12/2024	
<b>Program</b> PR0308011 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> YI XIANG JING		<b>Inspection Time</b> 12:25 - 15:00
<b>Inspected By</b> JESSICA ZERTUCHE	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> LUCY	<b>FSC</b> Yixiang Jing exp 9/14/2027		

**Placard Color & Score**  
**YELLOW**  
**60**

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		X			N
K06 Adequate handwash facilities supplied, accessible			X				N
K07 Proper hot and cold holding temperatures	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		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	X	
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	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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	X	
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations: Observed employee wipe rag on floor, rinse hands (without soap and paper towels) then handle a bowl at the food prep area**

**[CA] - Properly wash hands with soap, warm water and dry using single use paper towels when changing tasks.**

**[COS] - Employee properly washed hands**

Follow-up By  
04/18/2024

K14 - 8 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: Observed wiping cloths used on food contact surface (cutting board) without sanitizer. Employee stated they use water to clean and wipe spills**

**[CA] - In use preparation surfaces shall be cleaned at least every 4 hours or as required.**

**[COS] - Sanitizer bucket was setup. Staff was instructed on proper warewashing procedures.**

Follow-up By  
04/18/2024

### Minor Violations

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

**Inspector Observations: Paper towel dispenser is jammed and paper towels cannot be dispensed.**

**[CA] - Single-use sanitary towels shall be provided in dispensers. Replace dispenser with a working one. Roll of paper towels placed near sink.**

Follow-up By  
04/18/2024

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Observed flies in facility**

**[CA] - Facility shall be free from flies and other vermin. Keep doors closed when not in use.**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations: Found large piece of fish thawing inside prep sink with no water**

**[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways:**

- 1) under refrigeration that maintains the food temperature at 41°F or below,
- 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain,
- 3) in a microwave oven if immediately followed by immediate preparation,
- 4) as part of a cooking process.

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: Found raw chicken stored on refrigerator shelf above vegetables**

**[CA] - All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below or away from ready-to-eat food items.**

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: Lack of chlorine test strips**

**[CA] - Provide chlorine test strips to check sanitizer level (100ppm for bleach/chlorine)**

Follow-up By  
04/18/2024

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

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**Inspector Observations: Observed a newly installed steam table at the front counter without a sneeze guard and does not have indirect drain line connection, drains directly to sewer. Not part of the minor remodel recently finalized.**

**[CA] - Plans shall be submitted for the installation and use of this steam table. Do not use steam table until approved. It was not in use at time of inspection.**

**If steam table is observed being used without approval from this department, it will be impounded, penalty fees will also be applied.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Found knives stored in the gaps between refrigeration units and tables.**

**[CA] - All utensils shall be stored in a clean and sanitary location**

**Found latex gloves in facility**

**[CA] - Latex is prohibited in food facility, remove immediately.**

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

**Inspector Observations: Observed gaps between the filters in the mechanical hood**

**[CA] - Ensure there are no gaps, obtain the proper hood filters.**

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

**Inspector Observations: Found wet wiping cloth on counter**

**[CA] - Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine).**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: Observed gap under the back door**

**[CA] - Provide a door sweep to eliminate the gap**

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

**Inspector Observations: Observed grout degrading between the floor tiles in kitchen and food debris is between floor tiles. Also observed old food debris along grease trap**

**[CA] - Walls and/or floors in food preparation area shall be kept clean.**

**Replace any broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.**

## Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Hands clean/properly washed/gloves used properly.

## Measured Observations

Item	Location	Measurement	Comments
raw chicken	refrigerator	41.00 Fahrenheit	
warm water	handwash sink	120.00 Fahrenheit	
peas	prep unit	40.00 Fahrenheit	
rice	warmer	159.00 Fahrenheit	
hot water	3-comp	140.00 Fahrenheit	

## Overall Comments:

**Facility has been opened for 3 days. Ensure all food handlers obtain food handler cards within 30 days of hire date.**

**Observed printed menu, new name of facility is "GOLDEN BOWL EXPRESS", submit proof of name change, such as business license.**

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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 **4/26/2024**. 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



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**Received By:** Yixiang Jing  
owner

**Signed On:** April 12, 2024