

**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> FA0258228 - MUMU HOT POT		<b>Site Address</b> 925 BLOSSOM HILL RD 1515, SAN JOSE, CA 95123		<b>Inspection Date</b> 06/03/2025	
<b>Program</b> PR0378056 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> MUMU OAKRIDGE INVESTMI		<b>Inspection Time</b> 12:15 - 13:45
<b>Inspected By</b> JENNIFER RIOS	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> PAK CHIN	<b>FSC</b>		

**Placard Color & Score**  
**YELLOW**  
**64**

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		
K06 Adequate handwash facilities supplied, accessible		X		X			
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					
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	X	
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		X
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	X
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:** *The only handwash sink near the three compartment sink did not have paper towels and was blocked by gloves/towels/equipment. [CA] Paper towels shall be provided in dispensers at all times during operation. Handwash sinks will remain unblocked and accessible at all times during operation. [COS] Paper towels provided and handwash sink unblocked.*

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 employee washing equipment in the dump sinks without sanitizing. [CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM). [COS] Directed employee to prepare three compartment sink. Rewash and sanitize equipment.*

### Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

**Inspector Observations:** *Observed employee eating while preparing rice bowls. [CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.*

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations:** *Chicken broth on ice bath measured 49F for less than 2 hours. Observed very little water and a couple pieces of ice on the bottom. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Ice and water added to the ice bath. Ensure that ice and water go up the sides of the container to maintain PHF at 41F or below.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations:** *Hot water at three compartment sink measured 113F after allowing the water to run, it then dropped to 107F and stayed there. Hot water at three compartment sink in drink service area measured 107F after allowing the water to run. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.*

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

**Inspector Observations:** *Observed small flies in preparation area that appeared to be fruit flies. [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.*

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:** *Test strips were not provided for mechanical warewash and quaternary ammonia at three compartment sink. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.*

**Observed soap and paper towels provided over drainboard of three compartment sink where clean dishes were drying. [CA] Remove soap and paper towels from above drain board. Place where they are not at risk at causing contamination.**

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:** *Pressurized cylinder by janitorial sink was not fastened to a rigid structure.[CA] All pressurized cylinders shall be securely fastened to a rigid structure.*

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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 employee drinks without lids or straws on food preparation surfaces, observed employee phone stored on food preparation surfaces. [CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.**

K48 - 2 Points - Plan review unapproved; 114380

**Inspector Observations: Bunn water dispenser, two syrup dispensers, one freser tea tea brewer and a second tea brewer installed without prior plan check approval. [CA] Equipment has been impounded. Submit plans to DEH Plan Check for approval. [CA] A person proposing to change operation or install new quipment to a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at [www.ehinfo.org](http://www.ehinfo.org) to obtain plan check requirements.**

## Performance-Based Inspection Questions

N/A

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Beef	Reach in fridge	40.00 Fahrenheit	
Warm water	Drink service area handwash	100.00 Fahrenheit	
Sliced tomato	Ice bath	41.00 Fahrenheit	
Warm water	Handwash	100.00 Fahrenheit	
Milk	Preparation unit	38.00 Fahrenheit	
Warm water	Restroom handwash	105.00 Fahrenheit	
Noodles	On counter	38.00 Fahrenheit	
Hot water	Three compartment sink - service area	107.00 Fahrenheit	
Hot water	Three compartment sink	113.00 Fahrenheit	
Rice	Hot holding	182.00 Fahrenheit	
Quaternary ammonia	Three compartment sink	300.00 PPM	
Noodles	Walk in fridge	38.00 Fahrenheit	
Milk	Under counter reach in	37.00 Fahrenheit	
Rice	Hot holding	180.00 Fahrenheit	
Tofu	Cold holding insert	41.00 Fahrenheit	
Chicken broth	Ice bath	49.00 Fahrenheit	

## Overall Comments:

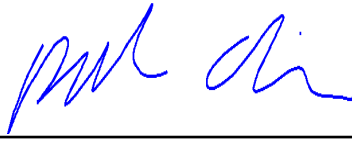
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **6/17/2025**. 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.

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**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:** Pak Chin  
Manager

**Signed On:** June 03, 2025