

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 FA0260475 - THE EVEREST MOMO		Site Address 1593 MONTEREY RD, SAN JOSE, CA 95110	Inspection Date 08/05/2021
Program PR0381771 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name THE EVEREST MOMO, LLC	Inspection Time 11:30 - 13:15
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By SHIVENDRA BASNET	

Placard Color & Score RED N/A

Comments and Observations

Major Violations

Cited On: 08/03/2021

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 08/05/2021

Cited On: 08/03/2021

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 08/05/2021

Cited On: 08/03/2021

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 08/05/2021. See details below.

Cited On: 08/05/2021

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed the following areas with cockroach activity: in the kitchen area, observed 3 nymph cockroaches and a single medium cockroach on the left side ceiling panel brackets above the 3 compartment sink; at the entrance to the dough prep room, observed multiple cockroaches in the door brackets for the FRP wall panels. At the same entrance, observed 2 medium cockroaches in the crevice between the FRP panels and cove base tiles; at the service window between the cookline/dough prep room, observed a single medium cockroach in the lower brackets around the window; In the kitchen area, observed a single nymph cockroach on a prep table; In the kitchen area, observed a single large cockroach on the mounted surveillance camera; The premises of each food facility shall be kept free of cockroach activity. A food facility shall not operate when there is an infestation. The food facility shall cease operation immediately. The food facility shall remain closed until there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; all cracks/crevices and harborage are sealed; and pest control has provided service to the facility.

Minor Violations

Cited On: 08/03/2021

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

Compliance of this violation has been verified on: 08/05/2021

Measured Observations

N/A

Overall Comments:

Follow-up inspection for closure due to cockroach activity.

The following violation was NOT corrected:

K23M - COCKROACH ACTIVITY

- In the kitchen area, observed 3 nymph cockroaches and a single medium cockroach on the left side ceiling panel brackets above the 3 compartment sink.

- At the entrance to the dough prep room, observed multiple cockroaches in the door brackets for the FRP wall panels. At the same entrance, observed 2 medium cockroaches in the crevice between the FRP panels and cove base tiles.

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- At the service window between the cookline/dough prep room, observed a single medium cockroach in the lower brackets around the window.
- In the kitchen area, observed a single nymph cockroach on a prep table.
- In the kitchen area, observed a single large cockroach on the mounted surveillance camera.
- Facility shall not operate with cockroach activity. Continue to seal all cracks and crevices to prevent harborage. Contact pest control to provide further service.

The following violations was corrected:

K07M - IMPROPER HOLDING TEMPERATURES

- In the walk-in refrigerator, measured all potentially hazardous foods at 41F or below including cooked egg noodles, cooked rice, raw chicken, and tomato chutney.

K09 - IMPROPER COOLING METHODS

- No improper cooling observed during time of inspection.

K21M - LACK OF HOT WATER SUPPLY

- Measured hot water at the 3 compartment sink at 120F.
- Measured warm water at the handwash station at 100F.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **8/19/2021**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: SHIVENDRA BASNET
OWNER
Signed On: August 05, 2021