

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

- No Placard Color



OFFICIAL INSPECTION REPORT

Facility FA0260475 - THE EVEREST MOMO		Site Address 1593 MONTEREY RD, SAN JOSE, CA 95110		Inspection Date 01/12/2026	
Program PR0381771 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name THE EVEREST MOMO, LLC		Inspection Time 14:15 - 15:30
Inspected By ANABELLE GARCIA	Inspection Type LIMITED INSPECTION		Consent By FACUNDO SEGURA		

Placard Color & Score N/A N/A
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Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: No hot water available in front area of facility. Per landlord, a new water heater has been purchased (like-for-like) and will be installed this week.

Follow-up By
01/19/2026

[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. Hand wash sinks shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: 1) Outdoor walk in cooler installed without prior Plan Check approval.

Follow-up By
01/26/2026

2) Small walk in cooler installed without prior Plan Check approval. (Located in front of walk in freezer in back area)

[CA] Prior to the installation of any new equipment, submittal is required to our Plan Check Department. Contact DEH Plan Check at (408)918-3400 or 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>
water	front hand wash sinks	53.00 Fahrenheit	
ambient	back walk in coolers	38.00 Fahrenheit	
ambient	back walk in freezer	26.00 Fahrenheit	
water	janitorial sink	53.00 Fahrenheit	
water	front prep sink	53.00 Fahrenheit	
water	back 3 comp sink	120.00 Fahrenheit	
water	back prep sink	120.00 Fahrenheit	
water	front 3 comp sink	53.00 Fahrenheit	
water	back hand wash sink	100.00 Fahrenheit	

Overall Comments:

A follow-up inspection will be conducted within 5 business days to ensure hot water is provided throughout facility. Operation start date: 02/01/2026

OWNERSHIP CHANGE INFORMATION

NEW OWNER: Facundo Segura
FACILITY NAME: El Bombero 408

The applicant has completed the change of ownership application process for an Environmental Health Permit.

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The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1,580.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 02/01/2026 - 01/31/2027. This report serves as a temporary permit; however, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report.

Okay to Operate.

Post permit in public view.

Structural Review inspection conducted on 01/12/2026.

Prior to the installation of any new equipment, submittal is required to Plan Check.

Plan check consultation hours are Monday – Friday: 730AM-10AM and afternoon by appointment only at address above.

Additional information on Plan Check Program is available at <http://www.ehinfo.org/>

Any installation of new equipment, without prior notification to district specialist/Plan Check is subject to impound. Unapproved equipment will not be allowed for use.

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date. Food Safety Manager Certificate and Food Handler cards shall be available for review.**

Facility shall notify district specialist should there be a change of number of employees or change in menu. District specialist shall be notified prior to the addition, replacement, or removal of any equipment.

Facility is recommended to have professional pest control services.

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 **1/26/2026**. 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: Facundo Segura
owner

Signed On: January 12, 2026