

**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> FA0211650 - MODO		<b>Site Address</b> 2006 EL CAMINO REAL, SANTA CLARA, CA 95050		<b>Inspection Date</b> 03/08/2024	
<b>Program</b> PR0307347 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> LILIKOI LLC		<b>Inspection Time</b> 14:05 - 14:45
<b>Inspected By</b> FARHAD AMIR-EBRAHIMI	<b>Inspection Type</b> LIMITED INSPECTION		<b>Consent By</b> DAVID MAO		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
--

**Comments and Observations**

**Major Violations**

No major violations were observed during this inspection.

**Minor Violations**

No minor violations were observed during this inspection.

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Ambient	Walk-in cooler	36.00 Fahrenheit	
Water	Three-compartment sink	64.00 Fahrenheit	
Ambient	Freezer	4.00 Fahrenheit	

**Overall Comments:**

*This facility has been closed for a few months. The new owner plans to serve tea made at this facility and donuts delivered from MoDo Hawaii owned by the same owner.*

- 1. Finish clean up of the facility.*
- 2. Remove any equipment that will not be used, such as rotisserie and baking ovens.*
- 3. Provide hot water at 120F or warmer*
- 4. Replace rusty shelves observed in the walk-in cooler.*

*Contact me when ready for inspection.*

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 **3/22/2024**. 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

**Received By:** David Mao

**Signed On:** March 08, 2024