

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 FA0286042 - URBAN MOMO	Site Address 100 N ALMADEN AV # 176, SAN JOSE, CA 95110	Inspection Date 07/28/2026
Program PR0428880 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name B & P FOOD ENTERPRISES	Inspection Time 16:10 - 16:40
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By AMAR

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/20/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 07/28/2026

Cited On: 07/20/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 07/28/2026

Cited On: 07/20/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

This violation found not in compliance on 07/28/2026. See details below.

Minor Violations

Cited On: 07/28/2026

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Food in the prep cooler ready for service were found adulterated with flies.

[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.

[COS] Food items were VC&D. See VC&D report.

Cited On: 07/20/2026

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

This violation found not in compliance on 07/28/2026. See details below.

Cited On: 07/28/2026

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

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Inspector Observations:

1. Observed Vermin: Documented in the following areas:

- Flies on open foods that are cooling
- Flies on produce
- Flies in sanitizer buckets
- Flies on food contact surfaces (cutting board of prep cooler)
- Flies throughout facility
- Flies coming out of a hole near a damaged wall under the three compartment sink and prep sink.

2. Photographs: Taken for documentation purposes.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Measured Observations

N/A

Overall Comments:

This is the first follow up inspection after the routine inspection.

Observations:

K06: The only handwash sink was found obstructed by a gallon bucket.

K09: All foods were found in appropriate time and temperature relationships.

K13: Food in the prep cooler was found adulterated with insects.

K23: flies are still present in the facility. Extra pest control measures are being taken as evidenced by insect control devices and the market continuing a fly elimination program through Terminix.

An additional follow up inspection will be conducted to verify compliance with K13 and K23. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$282.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

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 **8/11/2026**. 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: Amar
Cashier
Signed On: July 28, 2026