

**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> FA0251452 - MAMA HOUSE SANDWICHES AND DELI		<b>Site Address</b> 1928 ABORN RD, SAN JOSE, CA 95121		<b>Inspection Date</b> 11/06/2025	
<b>Program</b> PR0365403 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> MAMA HOUSE SANDWICHES		<b>Inspection Time</b> 13:20 - 15:15
<b>Inspected By</b> MARCELA MASRI	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> CALVIN PHAN	<b>FSC JOHN PHAM</b> 6-22-26		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>91</b>
---

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						S
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						S
K07	Proper hot and cold holding temperatures	X						S
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		S
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		X
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
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		

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0251452 - MAMA HOUSE SANDWICHES AND DELI	<b>Site Address</b> 1928 ABORN RD, SAN JOSE, CA 95121	<b>Inspection Date</b> 11/06/2025
<b>Program</b> PR0365403 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	<b>Owner Name</b> MAMA HOUSE SANDWICHES AND DELI CORPC	<b>Inspection Time</b> 13:20 - 15:15
K48 Plan review		
K49 Permits available		X
K58 Placard properly displayed/posted		

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations: FOUND A PUDDLE OF WATER IN THE KITCHEN NEAR THE COOKING STOVES. [CA] REMOVE THE PUDDLE.**

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

**Inspector Observations: FOUND THE PREPACKAGED FOOD CONTAINERS WITH INCOMPLETE LABELS ON DISPLAY TABLES AND IN THE DISPLAY REFRIGERATOR. [CA] FOOD PREPACKAGED IN A FOOD FACILITY SHALL BEAR A LABEL THAT COMPLIES WITH THE LABELING REQUIREMENTS PRESCRIBED BY THE SHERMAN FOOD, DRUG, AND COSMETIC LAW, THE LABEL INFORMATION SHALL INCLUDE:**

1. NAME OF THE FOOD
2. CONTENTS OF THE FOOD IE: OZ
3. INGREDIENTS
4. NAME AND PLACE OF BUSINESS OF THE MANUFACTURER, PACKER, OR DISTRIBUTOR.

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: FOUND THE FRONT DOOR OPEN. [CA] CLOSE THE DOOR TO DENY ENTRANCE TO VERMIN.**

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

**Inspector Observations: THE ENVIRONMENTAL HEALTH PERMIT HAS EXPIRED. [CA] PROVIDE PAYMENT AS SOON AS POSSIBLE, 48 HR NOTICE PROVIDED.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
SHRIMP	WALK IN FREEZER	5.00 Fahrenheit	
CHICKEN	WALK IN FREEZER	5.00 Fahrenheit	
EGGS	DISPLAY REFRIGERATOR	37.00 Fahrenheit	
SHRIMP	REACH IN REFRIGERATOR	37.00 Fahrenheit	
PORK	WALK IN FREEZER	5.00 Fahrenheit	
BEAN SPROUTS	WALK IN COOLER	38.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
NOODLES	REACH IN REFRIGERATOR	40.00 Fahrenheit	
RICE	COOKING TEMP	180.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
PORK ROLL	WALK IN COOLER	38.00 Fahrenheit	
BEANS	DISPLAY REFRIGERATOR	36.00 Fahrenheit	
SNAILS	DISPLAY FREEZER	-7.00 Fahrenheit	
HAM	SERVICE REFRIGERATOR	40.00 Fahrenheit	
PATTE	SERVICE REFRIGERATOR	40.00 Fahrenheit	
COCONUT CREME	DISPLAY REFRIGERATOR	34.00 Fahrenheit	
SOUP	REACH IN FREEZER	-5.00 Fahrenheit	

### Overall Comments:

**--48 HOUR NOTICE--**

# OFFICIAL INSPECTION REPORT

Facility FA0251452 - MAMA HOUSE SANDWICHES AND DELI	Site Address 1928 ABORN RD, SAN JOSE, CA 95121	Inspection Date 11/06/2025
Program PR0365403 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name MAMA HOUSE SANDWICHES AND DELI CORPC	Inspection Time 13:20 - 15:15

***Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$1,148.00. Payment must be made immediately to DEH at the address at the top of this report or via our website at [www.Ehinfo.org](http://www.Ehinfo.org).***

***A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to re-inspection(s) and additional cost recovery fees.***

***A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.***

---

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 **11/20/2025**. 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.

**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: CALVIN PHAN  
OWNER  
Signed On: November 06, 2025