

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 FA0211438 - SU'S MONGOLIAN BBQ		Site Address 1111 EL CAMINO REAL, SANTA CLARA, CA 95050	Inspection Date 02/02/2026
Program PR0302945 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name WANG, QING MEI & TIAN, WE	Inspection Time 12:45 - 13:15
Inspected By HAYLEY MENTZ	Inspection Type LIMITED INSPECTION	Consent By LEYA	

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

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Food Safety Certificate was expired at time of inspection.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Measured chlorine in dishwasher at 25ppm. Set up 2-comp sink to perform manual sanitation until machine is fixed.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: 1. Onions stored on floor by walk-in cooler. 2. Food stored on floor inside walk-in cooler and freezer.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
cooked beef	cookline	170.00 Fahrenheit	
rice	rice cooker	160.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
bean sprouts	2-door upright	39.00 Fahrenheit	
milk	walk-in	38.00 Fahrenheit	
warm water	handwash sinks	100.00 Fahrenheit	
hot water	2-comp sink	120.00 Fahrenheit	
chlorine	dishwasher	25.00 PPM	
bean sprouts	walk-in	38.00 Fahrenheit	
warm water	restroom sinks	100.00 Fahrenheit	

Overall Comments:

This inspection was conducted in conjunction with CO0158865

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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 2/16/2026. 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: Paul Brannon
owner

Signed On: February 02, 2026