

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 FA0203857 - ZHANG LIANG MALA TANG	Site Address 246 CASTRO ST, MOUNTAIN VIEW, CA 94041	Inspection Date 08/30/2023
Program PR0302778 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name HONGLIANG FOOD INC	Inspection Time 13:30 - 15:30
Inspected By ALELI CRUTCHFIELD	Inspection Type LIMITED INSPECTION	Consent By BILLY

Placard Color & Score YELLOW N/A

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed cooks at cookline handling raw beef slices with gloved hands, then proceeded to touch vegetables and bowl used for soup for the customer without changing gloves and washing hands in between. [CA] When handling raw meat, minimize cross contamination by using tongs instead of gloved hands. [COS] Employees were instructed to wash hands and change gloves. Tongs were provided to handle raw meat.

Observed cooks change gloves without washing hands prior to wearing gloves. [CA] Employees must wash hands prior to wearing gloves. [COS] Employee was instructed to wash hands.

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured frozen tofu, chiba tofu, fish, squid, sliced snakehead (fish), pork blood between 50F-60F inside the self service display case. [CA] Maintain potentially hazardous food 41F and below. [COS] Operator added ice to all potentially hazardous foods to cool down to 41F and below.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Refer to CO0153455 report for critical hazard inspection conducted on 8/30/23. Follow up to be conducted 9/1/23 at 10am

Ran out of printer paper. Emailed the report to: hongliangfoodinc@gmail.com

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 **9/13/2023**. 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.

