

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 FA0205356 - SWEET MANGO		Site Address 1040 WILLOW ST, SAN JOSE, CA 95125		Inspection Date 05/19/2025	
Program PR0304110 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name E&K W LLC		Inspection Time 12:10 - 13:30
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By JIAN WANG (M) & JIAN YAN (O)		FSC Jian Wang 7/3/27	

Placard Color & Score
GREEN
76

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						
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods			X				N
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				
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	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

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: Found several expired food handlers card. [CA] Renew food handlers card.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Observed several containers of food items in walk-in-cooler in process of cooling. Observed containers sealed by either a lid and or plastic wrap. [CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

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: Found brown like substance on white interior panel of ice machine. [CA] Routinely clean.

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

Inspector Observations: Found a few flies in food facility. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.

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

Inspector Observations: Found bags/containers of food stored on floor in walk-in-cooler and prep area. [CA] Store all food related items a minimum of 6 inches off floor.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Lacking chlorine test strips. [CA] Provide chlorine test strips to test concentration of chlorine.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: 1. Found a bowl without a handle used to dispense of bulk flour near cooks line. [CA] Provide a scoop with handle.
2. Found open bulk bags of food item in back storage room. [CA] Once bulk bags are open, store all food content to multi-use container.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Found accumulated grease and debris on filters at mechanical exhaust hood. [CA] Scheduled cleaning maybe required more often.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: 1. Lacking commercially approved faucet at mop sink. Ensure mop sink faucet installed shall have an atmospheric pressure valve. [CA] Replace faucet.
2. Found leaking faucets in the following areas: hand sink in prep and 2-compartment sink (back). [CA] Secure leak.
3. Found broken cold water knob at 2-compartment sink (back). [CA] Replace cold water knob**

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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 several holes in ceiling in back storage area. [CA] Seal all holes, gaps and crevices to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
raw skewer chicken	2 door reach in	41.00 Fahrenheit	
fried chicken	walk-in	45.00 Fahrenheit	process of cooling
white rice	rice cooker	194.00 Fahrenheit	
tofu	2 door reach in	41.00 Fahrenheit	
warm water	handsink (prep & RR)	100.00 Fahrenheit	
noodle	walk-in	46.00 Fahrenheit	process of cooling
raw shrimp	2 door cold top	38.00 Fahrenheit	
raw pork	2 door cold top	39.00 Fahrenheit	
raw chicken	2 door cold top	38.00 Fahrenheit	
shrimp	2 door upright freezer	24.00 Fahrenheit	
curry	1 door upright freezer	6.70 Fahrenheit	
pooled eggs	2 door reach in	41.00 Fahrenheit	
fried chicken	tray rack	164.00 Fahrenheit	process of cooling
fried shrimp	2 door reach in	66.00 Fahrenheit	process of cooling
dumpling	chest freezer	0.10 Fahrenheit	
chlorine	dish machine	50.00 PPM	
hot water	(2x) 2-comp (front & back)	120.00 Fahrenheit	
curry	walk-in	41.00 Fahrenheit	

Overall Comments:

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 **6/2/2025**. 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: Jian Yan
Owner

Signed On: May 19, 2025