

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 FA0252347 - GOBI MONGOLIAN BBQ		Site Address 1135 TASMAN DR, SUNNYVALE, CA 94089		Inspection Date 09/25/2024	
Program PR0367283 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SHAU, CHENG KUNG		Inspection Time 15:20 - 16:50
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By KUNG SHAU	FSC Grace Widjaja 06/22/2025		

Placard Color & Score
GREEN
79

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						S
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures	X						
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		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	X	
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		
K33 Nonfood contact surfaces clean	X	
K34 Warewash facilities: installed/maintained; test strips	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
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		

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

Comments and Observations

Major Violations

K14 - 8 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: 1) Rice scoops for back rice cooker observed to be stored on countertop with stiuck on rice. Per operator rice scoop has been in use since opening

2) Rice scoop at customer self service area observed to be stored in 57F standing water. Per operator this rice scoop was stored in ice water and ice was last refilled at around noon.

[CA] PHF contact surfaces and utensils shall be cleaned at least every 4 hours or as required if not stored inside container under temperature control.

Rice scoop may be stored inside rice cooker or ice water or washed every 4 hours.

[COS] Rice scoop in the back was washed and new rice scoop was placed into ice water. Container for customer service area rice scoop was changed and fresh ice water was added for scoop.

Minor Violations

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

Inspector Observations: Fruit flies and gnats observed to be in back prep and dishwashing area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Raw shrimp observed to be stored above hot dogs and imitation crab. **[CA] Store raw meats below ready to eat foods to prevent cross contamination. [COS] Employee moved raw shrimp below hot dogs and imitation crab.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Handles for 3-comp sink faucet and doors of upright freezer observed to have built up grime. **[CA] Clean handles regularly and maintain free of grime.**

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: 3-comp sink missing quat ammonia test stripes. Dishwasher missing chlorine test stripes.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Freezer chests observed to be domestic equipment.

[CA] Once equipment is New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

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: Back door observed to be propped open when not in use.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin. Facility can install a sturdy screen door for air flow and prevent vermin entry.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Noodles	Self service protein cooler	41.00 Fahrenheit	
Bean sprouts	Self service vegetable cooler	42.00 Fahrenheit	
Rice scoop container	rice cooker at customer area	57.00 Fahrenheit	
Hot dog	2 door upright cooler	45.00 Fahrenheit	Per employee hot dogs were sliced about 30 minutes prior
Pork	Self service protein cooler	34.00 Fahrenheit	
Cut tomatoes	2 door upright cooler	40.00 Fahrenheit	
Ice cream mix	Chest cooler	38.00 Fahrenheit	
Rice	rice cooker at customer area	153.00 Fahrenheit	
Chlorine	dishwasher	100.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Cut tomatoes	Self service vegetable cooler	40.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Rice	Rice cooker at back area	168.00 Fahrenheit	
Corn	Self service vegetable cooler	60.00 Fahrenheit	Just removed from the can about 30 minutes prior
Imitation crab	2 door upright cooler	40.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 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 **10/9/2024**. 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: Kung S.
PIC

Signed On: September 25, 2024