

# 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><br>FA0206927 - MAMA HOUSE SANDWICHES & NOODLES                   |  | <b>Site Address</b><br>1710 BERRYESSA RD 105, SAN JOSE, CA 95131 |                                            | <b>Inspection Date</b><br>12/12/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>86</b> </div> |  |                                    |
| <b>Program</b><br>PR0304041 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  |                                                                  | <b>Owner Name</b><br>MAMA HOUSE SANDWICHES |                                      | <b>Inspection Time</b><br>10:45 - 12:15 |                                                                                                                                                                |  |                                    |
| <b>Inspected By</b><br>JENNIE PENALOZA                                           |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                     |                                            | <b>Consent By</b><br>CALVIN PHAM     |                                         |                                                                                                                                                                |  | <b>FSC</b> John Pham<br>06/22/2026 |

  

| 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     |       | 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  |       |       |        |     |     |     |
| 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                                        |     |     |
| 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 |     |     |
| 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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|                                                                           |                                   |                                                           |                                  |
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| Program<br>PR0304041 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |                                   | Owner Name<br>MAMA HOUSE SANDWICHES & NOODLES INC         | Inspection Time<br>10:45 - 12:15 |
| K48                                                                       | Plan review                       |                                                           |                                  |
| K49                                                                       | Permits available                 |                                                           |                                  |
| K58                                                                       | Placard properly displayed/posted |                                                           |                                  |

## Comments and Observations

### Major Violations

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

**Inspector Observations:** *Several potentially hazardous foods are stored between 50F - 60F inside the prep table across from the stove top. Per PIC, unit is in defrost cycle and unit doors are being opened and closed for orders. Pork broth is stored between 54F - 58F inside the walk-in cooler. Per PIC, broth has been in walk-in cooler since the day before. Ham is between 45F - 46F inside the top well located in the front. Per*

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[COS] Pork broth was voluntarily discarded by PIC - see VC & D.**

### Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations:** *Several large pots are stored in front of the hand sink in the back near walk-in cooler.*

**[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.**

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations:** *No time stamp/mark is available for beef meat balls using TPHC under heat lamp. Per PIC, food was prepared 2 hours before inspection.*

**[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.**

**[SA] Discard meatballs in 2 hours and add a time stamp next to food.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item                | Location                 | Measurement       | Comments                                                                             |
|---------------------|--------------------------|-------------------|--------------------------------------------------------------------------------------|
| cooked pork         | top well                 | 59.00 Fahrenheit  | tofu - 58F<br>cooked chicken - 60F<br>raw seed sprouts - 50F                         |
| raw chicken         | drawer                   | 29.00 Fahrenheit  |                                                                                      |
| beef meatballs      | heat lamp                | 85.00 Fahrenheit  | 85F - 90F                                                                            |
| sticky rice dessert | front merchandiser       | 41.00 Fahrenheit  |                                                                                      |
| beef stew           | prep unit                | 29.00 Fahrenheit  |                                                                                      |
| water               | 3 comp sink              | 140.00 Fahrenheit |                                                                                      |
| water               | prep sink                | 120.00 Fahrenheit |                                                                                      |
| milk                | front reach in           | 35.00 Fahrenheit  |                                                                                      |
| milk                | reach in                 | 35.00 Fahrenheit  | whip cream - 34F                                                                     |
| ham                 | top well                 | 45.00 Fahrenheit  | ham 46F<br>ground ham - 41F                                                          |
| rice                | walk-in cooler           | 41.00 Fahrenheit  | raw beef - 34F<br>pork broth - 30F<br>pork broth - 54F - 56F<br>raw shell eggs - 36F |
| ham                 | 3 door reach in          | 39.00 Fahrenheit  | quail egg - 37F<br>ham - 40F                                                         |
| sausage             | top well                 | 41.00 Fahrenheit  |                                                                                      |
| water               | hand sink                | 100.00 Fahrenheit |                                                                                      |
| pork chop           | flat grill - hot holding | 159.00 Fahrenheit | bbq pork - 160F                                                                      |

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## Overall Comments:

*Continue with plan check process for approval of new equipment.*

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 **12/26/2025**. 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 Pham  
Owner  
Signed On: December 12, 2025