

# 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> FA0211438 - SU'S MONGOLIAN BBQ		<b>Site Address</b> 1111 EL CAMINO REAL, SANTA CLARA, CA 95050	<b>Inspection Date</b> 08/18/2025
<b>Program</b> PR0302945 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		<b>Owner Name</b> WANG, QING MEI & TIAN, WE	<b>Inspection Time</b> 11:35 - 12:20
<b>Inspected By</b> KATHY VO	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> PAUL BRANNON	

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 08/13/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**This violation found not in compliance on 08/18/2025. See details below.**

Cited On: 08/18/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: At the time of inspection, observed the handwashing station at the 2-compartment sink lacked soap. The dispenser is currently filled with sanitizer. [CA] Handwash station shall be fully stocked and accessible at all times. [COS] PIC restocked the handwash station with portable bottle of soap during inspection. Per PIC, facility will purchase a dispenser for soap.**

Cited On: 08/13/2025

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

**Compliance of this violation has been verified on: 08/18/2025**

#### Minor Violations

Cited On: 08/13/2025

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

**Compliance of this violation has been verified on: 08/18/2025**

#### Measured Observations

Item	Location	Measurement	Comments
frozen beef	self-service cooler	38.00 Fahrenheit	
beansprouts	self-service cooler	41.00 Fahrenheit	
beansprouts	2-door upright cooler	41.00 Fahrenheit	
tofu	self-service cooler	32.00 Fahrenheit	

#### Overall Comments:

**On-site to conduct a follow-up inspection to the routine from 8/13/2025.**

**The following major violations have been corrected:**

- K06: Adequate handwash facilities supplied. All handwash stations were fully stocked with soap and single use towels during the inspection.
- K07: Proper hot and cold holding temperatures. In the cold holding display case, measured beansprouts at 41F and tofu at 32F. Ice was placed directly into the foods. Confirmed all Potentially Hazardous Foods are held at proper temperatures.
- K23: No rodents, insects, birds, or animals. No live activity or old droppings observed at the time of inspection. Facility has conducted thorough cleaning and sanitizing of areas previously affected with old rodent droppings. Facility will continue to receive routine pest control services from Crane.

**NOTE: Installation of dedicated handwash stations inside the kitchen and flat top areas to be reviewed.**

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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 **9/1/2025**. 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



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**Received By:** Paul Brannon  
Co-Owner  
**Signed On:** August 18, 2025