

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 FA0277282 - YOGURTLAND	Site Address 1035 EL MONTE AV B, MOUNTAIN VIEW, CA 94040	Inspection Date 01/17/2025
Program PR0419058 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name LINH NGO	Inspection Time 13:45 - 14:30
Inspected By HINA WYNE	Inspection Type LIMITED INSPECTION	Consent By LINH NGO

Placard Color & Score

GREEN
N/A

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: Provide a copies of the food handlers card.

[CA]All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Keep copies of there FOOD HANDLERS cards at the store.

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: Sanitizer test strips shall be available at the time of inspection.

[CA]Testing equipment and materials shall be provided to measure the applicable sanitation method.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	PRE RINSE SPRAY	120.00 Fahrenheit	
HOT WATER	JANITORIAL SINK	120.00 Fahrenheit	
HOT WATER	HAND WASHING RESTROOM	100.00 Fahrenheit	
SANITIZER	3-COMP SINK	200.00 PPM	
SANITIZER	BUCKET	200.00 PPM	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
STRAWBERRIES	COLD DISPLAY TOPPING	40.00 Fahrenheit	
STRAWBERRIES	WALK IN FREEZER	20.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
LECHEE	REFRIGERATION	40.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: YOGURTLAND

NEW OWNER: LINH NGO

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP9. An invoice for the permit fee in the amount of \$815.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 02/01/2025 - 01/31/2026 This report serves as a temporary permit. However,

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the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

****Structural Review inspection conducted on 01/17/2025***

All other food employees must have valid food handler cards within 30 days from hire date.

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 **1/31/2025**. 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: LINH NGO
OWNER
Signed On: January 17, 2025