

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 FA0211438 - SU'S MONGOLIAN BBQ		Site Address 1111 EL CAMINO REAL, SANTA CLARA, CA 95050		Inspection Date 03/05/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 80 </div>		
Program PR0302945 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name WANG, QING MEI & TIAN, WE		Inspection Time 11:55 - 13:40			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By JENNY				FSC Not Available

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						S
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				
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		X
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		X
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		X
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:

REPEAT VIOLATION

1. A food safety certificate is not available upon request.

2. Food handler cards for staff are not available upon request.

[CA] A food safety certificate shall be available when the facility is preparing, handling, or serving non-prepackaged foods. All staff that handles foods shall obtain a valid food handler card 30 days from hire and maintain it for the duration of their employment.

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:

There is an accumulation of mold-like substance growing on the interior upper plastic lip of the ice machine.

[CA] Maintain food contact surfaces clean and in good repair.

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations:

Facility lacks a Dairy License from the California Department of Food and Agriculture for their ice cream machine.

[CA] Retail facilities that manufacture dairy products shall obtain the required dairy license from the California Department of Food and Agriculture.

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

Inspector Observations:

Numerous rodent droppings were found around the water heater for the main prep area and in a utility closet across the round griddle.

[CA] Maintain the facility free of vermin and evidence of vermin.

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:

Spoon for self service of rice was found stored in water measuring 64°F.

[CA] Utensils shall be stored in the following manner:

- 1) in the food with their handles above the top of the food and the container**
- 2) in running water**
- 3) in a container of water at 41°F or above or 135°F or above**
- 4) at room temperature if washed within 4 hours of initial use.**

[COS] PIC placed the serving utensil in cold ice water.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

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Inspector Observations:

A sanitizer bucket with rags measured at 0 PPM.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

[COS] Staff adjusted the concentration.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

REPEAT VIOLATION

Both restrooms do not bear a self-closing device.

[CA] Ensure restrooms have a self-closing mechanism.

K46 - 2 Points - Unapproved private home/living/sleeping quarters; 114285, 114286

Inspector Observations:

There is a room with a bed and shower where the water heater for the dry storage area is located. One of the walls is not completely partitioned from the storage area and door is not self-closing.

[CA] No sleeping accommodations shall be maintained or kept in any room where food is prepared, stored, or sold.

Ensure sleeping accommodations are partitioned by a complete wall and self closing door.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Cut Veggies	Walkin Cooler	38.00 Fahrenheit	
Ice Cream Mix	Ice Cream MACHine	40.00 Fahrenheit	
Rice	Rice Cooker (prep area and self serve)	155.00 Fahrenheit	
Water	Ware washing	123.00 Fahrenheit	
Frozen Beef	Self Serve	28.00 Fahrenheit	
Water	All Hand Washing Sink	100.00 Fahrenheit	
Bean Sprouts	Self Serve	40.00 Fahrenheit	
Meat	Reach in Freezer	2.00 Fahrenheit	
Meat Bowl	Final Cook Temp	186.00 Fahrenheit	
Meat	Walk in Freezer	3.00 Fahrenheit	
Tofu	Self Serve	36.00 Fahrenheit	
Chlorine Sanitizer	Warewash Machine	50.00 PPM	
Chlorine Sanitizer	Sanitizer Bucket	0.00 PPM	Remeasured at 100PPM
Water	Holder for Rice Spoon at Self Serve Area	64.00 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 **3/19/2024**. 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.

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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: Paul Brannon
Manager

Signed On: March 05, 2024