

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 FA0251452 - MAMA HOUSE SANDWICHES AND DELI		Site Address 1928 ABORN RD, SAN JOSE, CA 95121		Inspection Date 02/10/2025	
Program PR0365403 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name MAMA HOUSE SANDWICHES		Inspection Time 07:00 - 08:45
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By KATHY NGUYEN	FSC JOHN PHAM 6-22-26		

Placard Color & Score
GREEN
75

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						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				N
K15 Food obtained from approved source		X		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		
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	X	
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	X	
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

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations: FOUND YOGURT BEING MADE IN THE FACILITY. [CA] DO NOT MAKE YOUGURT AS YOU NEED A CDFA (CALIFORNIA DEPARTMENT OF FOOD AND AGRICULTURE) LICENSE TO MAKE IT. SA: MAY TAKE IT HOME THIS TIME ONLY.

Minor Violations

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

Inspector Observations: FOUND A BOTTLE WITH SOAP IN THE HAND WASH SINK IN THE KITCHEN. [CA] PROVIDE A BOTTLE OF SOAP WITH A PUMP FOR THE HAND WASH SINK.

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: FOUND SHRIMP BEING THAWED AT THE 3 COMPARTMENT SINK. [CA] THAW FOOD AT THE FOOD PREPARATION SINK. COS.

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

Inspector Observations: FOUND FRUIT FLIES IN THE BACK BY THE MOP SINK AREA. [CA] ENSURE THE FACILITY DOES NOT HAVE ANY 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: FOUND LARGE OPEN BAGS OF SUGAR, RICE AND FLOUR IN THE DRY STORAGE AREA. [CA] ONCE OPENED STORE THEIR CONTENTS IN FOOD GRADE WASHABLE CONTAINERS WITH A LID AND LABEL.

FOUND EGGROLLS IN THE WALK IN FREEZER UNCOVERED. [CA] COVER FOOD.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: FOUND ONE LIGHT IN DISREPAIR AT THE HOOD. [CA] PROVIDE LIGHTS.

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: FOUND A CELL PHONE ON THE FOOD PREPARATION TABLE. FOUND A CUP WITH TEA ON THE SHELF IN THE DRY STORAGE AREA. FOUND A JACKET ON THE SHELF IN THE DRY STORAGE AREA. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD AND FOOD RELATED ITEMS.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: FOUND THE FLOOR IN THE WALK IN FREEZER WITH FOOD DEBRIS. [CA] CLEAN THE FLOORS MORE OFTEN.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
EGGROLLS	WALK IN FREEZER	-2.00 Fahrenheit	
BEAN SPROUTS	SERVICE REFRIGERATOR	37.00 Fahrenheit	
HAM	SANDWICH REFRIGERATOR	32.00 Fahrenheit	
MEAT	REACH IN FREEZER	14.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
SNAILS	REACH IN FREEZER	3.00 Fahrenheit	
CHEESE	WALK IN COOLER	38.00 Fahrenheit	
NOODLES	WALK IN COOLER	37.00 Fahrenheit	
SHRIMP	REACH IN FREEZER	13.00 Fahrenheit	
NOODLE MEAL PLATE	DISPLAY REFRIGERATOR	41.00 Fahrenheit	
GROUND BEEF	WALK IN COOLER	38.00 Fahrenheit	
CHICKEN FEET	WALK IN COOLER	37.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 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 **2/24/2025**. 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: KATHY NGUYEN
OWNER

Signed On: February 10, 2025