

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 FA0263043 - ASIAN MOMO HOUSE		Site Address 153 E FREMONT AV, SUNNYVALE, CA 94087		Inspection Date 09/03/2021	
Program PR0387420 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ASIAN MOMO HOUSE LLC		Inspection Time 14:15 - 14:45
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION		Consent By CHAT RAUT		

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 09/02/2021

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

Compliance of this violation has been verified on: 09/03/2021

Cited On: 09/02/2021

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 09/03/2021

Cited On: 09/02/2021

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 09/03/2021

Minor Violations

Cited On: 09/03/2021

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Some food products on boxes were stored directly on the floor or on milk crates in the kitchen area.

[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.

Follow-up By
09/07/2021

Cited On: 09/03/2021

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: The two open top freezer used back in the preparation area are household standard one.

[CA] Equipment used in the facility must be NSF/ANSI approved or ETL/UL sanitation listed one.

Follow-up By
09/07/2021

Cited On: 09/03/2021

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:

Boxes of single use and other utensils were stored on the floor back in the storage area.

[CA] For easy floor cleaning and to prevent insect/rodent infestation and hiding, store all utensils/equipment at least six inches off the floor on approved shelf/dunnage rack at all the time.

Follow-up By
09/07/2021

Cited On: 09/03/2021

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: There is a leakage from the three compartment warewash sink.

[CA] Seal the leakage from the sink immediately.

Follow-up By
09/07/2021

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	120.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0263043 - ASIAN MOMO HOUSE	Site Address 153 E FREMONT AV, SUNNYVALE, CA 94087	Inspection Date 09/03/2021
Program PR0387420 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ASIAN MOMO HOUSE LLC	Inspection Time 14:15 - 14:45

Overall Comments:

Note: This is a follow-up inspection to the routine inspection that was conducted yesterday. During the routine inspection, there were no soap and paper towel supplies on the handwash sink, live cockroaches, and rat activities and droppings were observed in the facility.

A pest control company came this morning and conducted rodent and insect prevention and control interventions. The structural issues that allowed rats to get access to the facility are sealed. Rodent traps were also placed on different part of the facility. Therefore, the conditional pass Yellow placard is replaced with a Green, pass placard.

All the other minor violations cited above must be corrected ASAP as well.

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 **9/17/2021**. 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: Chat Raut
Manager
Signed On: September 03, 2021