

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 FA0203991 - EMBRACE LUCK		Site Address 286 W EL CAMINO REAL, MOUNTAIN VIEW, CA 940		Inspection Date 12/27/2024		Placard Color & Score GREEN 72		
Program PR0302422 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name WANG & QIAN INVESTMENT		Inspection Time 12:00 - 13:30			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By TROY				FSC

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
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	X			N
K06	Adequate handwash facilities supplied, accessible			X	X			N
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	X	
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
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		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	X
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K14 - 8 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:

1. Staff were observed skipping the sanitizing step of ware washing.

2. Staff were observed pouring bleach over a cutting board to sanitize it.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] Staff used the dishwasher to sanitize dishes. Dishwasher measured at 50 PPM.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

Staff lack basic food safety knowledge in regards to hand washing and proper ware washing.

[CA] All food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Staff were observed rinsing hands in the the three compartment sink with the spray nozzle. Inspector instructed staff to properly wash hands and they proceeded to do the following:

- **Rinse their hands using the gooseneck faucet at the three compartment ware wash sink.**
- **Went to the mop sink located outside after PIC instructed him to wash their hands.**
- **PIC guided him to one of the hand sinks and staff did not appear to know how to operate the soap dispenser.**
- **Staff dispensed soap then went to rinse hands at one of the compartments of the second three compartment sink near the storage room.**

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required.

[COS] Inspector instructed kitchen staff to wash their hands in the hand sink.

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

Inspector Observations:

In the kitchen area, at the hand sink near the ice machine, the sink was blocked off by several pots.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Kitchen staff moved the items at time of the inspection.

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

Inspector Observations:

In the storage closet located outside several rodent droppings were found amongst the containers of seasonings.

[CA] Clean and sanitize area of old droppings.

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K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations:

Pork was found thawing on a wire shelf located outside the facility. Pork measured at 32F.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

[COS] PIC moved the meat to a cooler.

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

Inspector Observations:

REPEAT VIOLATION: Facility is storing bulk containers of spices, seasonings, and produce outside of the permitted area of the facility. There is an enclosed closet that is not vermin proofed nor has approved finishes and an unenclosed space with tiled floor, lockers, a mop sink, and wire racks with produce.

[CA] Food or food related equipment shall be stored in an approved fully enclosed food facility.

Relocate items within the approved fully enclosed facility. A follow up inspection shall be conducted to verify compliance.

K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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:

1. REPEAT VIOLATION: Facility is using a non ANSI certified chest freezer outside of the facility in the rear premises.

[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

2. Observed butane single burners stored within the facility and found numerous empty butane bottles on the counter across the restrooms.

[CA] Discontinue the use of the butane burners. Use approved equipment.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

REPEAT VIOLATION: Facility has added an unapproved dry storage area and numerous refrigeration units.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements. Submit to plan check by 01/10/2025.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
Shrimp Fried Rice	Final Cook	145.00 Fahrenheit	
Beef	Upright Freezer	10.00 Fahrenheit	
Chlorine - Sanitizer	Dishwasher	50.00 PPM	
Water	Hand Sink	100.00 Fahrenheit	
Shrimp	Prep Cooler	72.00 Fahrenheit	Cooling, <2 hours
Beef	Diligent Prep	50.00 Fahrenheit	
Egg	Prep Cooler	42.00 Fahrenheit	Raw Shelled egg, all other items <41F
Pork	Outside rack	32.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	

Overall Comments:

A follow up inspection shall be conducted to determine compliance with violations noted. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30am to 4:30pm or \$645/hour minimum two hour during non business hours, and upon inspector availability.

A compliant investigation was conducted in conjunction with this routine inspection.

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 **1/10/2025**. 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: Xiang Wang
Owner
Signed On: December 27, 2024