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		Site Address			Inspection Date	T
FA0287561 - MR SUN	1	801 W EL CAMINO REAL A, MOUNTAIN VIEW, CA 94		01/20/2023	Placard Color & Score	
Program	N		Owner Name	, 0, . 0-	Inspection Time	GREEN
	PREP / FOOD SVC OP 0-5 EMPLOYEES RC	: 1 - FP09	UNIVERSITY AVE L	LC	10:15 - 11:00	
Inspected By	Inspection Type	Consent By				1 N/A
GINA STIEHR	FOLLOW-UP INSPECTION	JENNIFER MENO	Q			
	Co	mments and Ob	servations			
Major Violations						
Cited On: 01/19/2023						
K06 - 8 Points - Inade	quate handwash facilities: supplied or accessil	ole; 113953, 113953.1,	113953.2, 114067(f)			
	s violation has been verified on: 01/20/2					
Cited On: 01/19/2023						
K08 - 8 Points - Impro	perly using time as a public health control proc	edures & records; 114	000			
Compliance of this	violation has been verified on: 01/20/2	023				
		020				
Cited On: 01/19/2023						
K21 - 8 Points - Hot ar	nd cold water not available; 113953(c), 114099	9.2(b), 114163(a), 11418	39, 114192, 114192.1, 1	1419		
Compliance of this	s violation has been verified on: 01/20/2	023				
Miner Vieletiene						
Minor Violations						
N/A						
Measured Obser	vations					
Item	Location		Measurement	Comm	ents	
hot water	3 comp sink		100.00 Fahrenheit			
hot water	handwash sink		100.00 Fahrenheit			
Overall Common	nte:					

Overall Comments:

Follow-up inspection; water temperature at handwash sinks and 3 comp sinks measured at 100F. Facility is ok to reopen, but water heater must be adjusted to provide water at a temperature of 120F at the 3 comp sink. Owner must provide photographic proof that the water temperature reaches 120F by 1/25/2023.

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 2/3/2023. 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:

Signed On:

Owner January 20, 2023

Jennifer Menq