

# 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 FA0203857 - BIRYANIZ	Site Address 246 CASTRO ST, MOUNTAIN VIEW, CA 94041	Inspection Date 08/04/2022
Program PR0302778 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name 246 CASTRO LLC	Inspection Time 13:30 - 14:30
Inspected By FRANK LEONG	Inspection Type LIMITED INSPECTION	Consent By ALISHA LIANG

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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### Comments and Observations

#### Major Violations

No major violations were observed during this inspection.

#### Minor Violations

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

**Inspector Observations:** *In the kitchen area, at an exposed wall, observed a dead cockroach. [CA] Ensure facility is kept free of vermin. Clean and sanitize all areas with activity. Contact a pest control to provide service for the facility. When live activity is present, facility shall not operate.*

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

**Inspector Observations:** *In the kitchen area, observed an exposed wall on the left side of the cookline. In the same area, observed open cracks and crevices in the panels around wall. By the warewash machine, observed open crevices between the cove base and wall panels. [CA] Ensure all exposed walls, cracks, and crevices are properly sealed to prevent harborage of vermin. Exposed walls shall be finished and painted or covered with an approved material such as FRP or stainless steel.*

#### Performance-Based Inspection Questions

N/A

#### Measured Observations

Item	Location	Measurement	Comments
ambient air temperature	walk-in freezer	15.00 Fahrenheit	
ambient air temperature	3 door prep unit	50.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
warm water	handwash sink (restroom)	100.00 Fahrenheit	
ambient air temperature	walk-in refrigerator	33.00 Fahrenheit	
warm water	handwash sink (kitchen)	100.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	

#### Overall Comments:

##### OWNERSHIP CHANGE INFORMATION

**NEW FACILITY NAME:** ZHANG LIANG MALA TANG

**NEW OWNER:** HONGLIANG FOOD INC.

**The applicant has completed the change of ownership application process for an Environmental Health Permit.**

**The permit category for this facility is FP13. An invoice for the permit fee in the amount of \$1,085.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.**

**The Environmental Health Permit will be effective: 09/01/2022 - 08/31/2023 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.**

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*An official permit will be mailed to the address on file and shall be posted in public view upon receipt.*

*\*Structural Review inspection conducted on 08/04/2022*

**\*Permit condition (Existing conditions):**

**1. The existing dishwasher is conditionally approved without an exhaust hood system. If there is future change in menu or operation, or the use of the equipment causes any sanitation, ventilation, or safety problem, the exhaust hood exemption may be revoked and an approved mechanical exhaust system must be installed, or the unit removed.**

**2. Existing exposed HVAC system is conditionally approved. Area shall be kept free of dirt, debris, and buildup.**


**Current Food Safety Manager Certificate: (Hong Liang Liang - 07/11/2027). All other food employees must have valid food handler cards within 30 days from hire date.**

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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 **8/18/2022**. 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



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**Received By:** ALISHA LIANG  
MANAGER

**Signed On:** August 04, 2022