

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 FA0252877 - LIMON RESTAURANTE		Site Address 800 CALIFORNIA ST 100, MOUNTAIN VIEW, CA 940	Inspection Date 02/06/2025
Program PR0368127 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name LIMON MOUNTAIN VIEW INC	Inspection Time 14:30 - 15:30
Inspected By ALELI CRUTCHFIELD	Inspection Type LIMITED INSPECTION	Consent By MAY	

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured jumbo shrimp at 48F, cooked mussel at 48F in 2 door prep unit at ceviche station. [CA] Maintain potentially hazardous food 41F and below. [COS] Food was transferred to another unit to cool down.

Follow-up By
02/11/2025

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: Lack of shellfish tags for oysters for the month of January and February except for 2 tags with final harvest dates 1/14/25 and 1/20/25. The tags for the oysters found inside the walk in cooler were missing. All shellfish tags (mussels, clams) were not organized in chronological order. Invoices were available for review. [CA] Shell stock shall have complete certification tags, shall be properly stored, displayed and kept on file for 90 days.

Shellstock tags shall be maintained in chronological order correlated to the date the shellstock are sold or served.

Follow-up By
02/11/2025

Minor Violations

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

Inspector Observations: Observed hand sink blocked by linen basket near dish washing area. [CA] Keep hand sink unobstructed at all times.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

A follow up will be conducted on 2/11/2025.

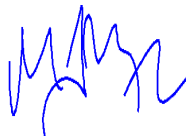
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than 2/20/2025. 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.

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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: May Gunawan
FOH Manager

Signed On: February 06, 2025