

**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**

<b>Facility</b> FA0258228 - MUMU HOT POT		<b>Site Address</b> 925 BLOSSOM HILL RD 1515, SAN JOSE, CA 95123	<b>Inspection Date</b> 06/06/2025
<b>Program</b> PR0378056 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		<b>Owner Name</b> MUMU OAKRIDGE INVESTMI	<b>Inspection Time</b> 11:45 - 12:15
<b>Inspected By</b> JENNIFER RIOS	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> PAK	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 06/03/2025

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

**Compliance of this violation has been verified on: 06/06/2025**

Cited On: 06/03/2025

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

**Compliance of this violation has been verified on: 06/06/2025**

**Minor Violations**

Cited On: 06/03/2025

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

**Compliance of this violation has been verified on: 06/06/2025**

Cited On: 06/03/2025

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Compliance of this violation has been verified on: 06/06/2025**

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Quaternary ammonia	Three compartment sink - bar	300.00 PPM	
Diced tomatoes	Ice bath	35.00 Fahrenheit	
Chicken soup	Ice bath	38.00 Fahrenheit	
Hot water	Three compartment sink	130.00 Fahrenheit	

**Overall Comments:**


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 **6/20/2025**. 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



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**Received By:** Pak Chin  
Manager

**Signed On:** June 06, 2025