

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 FA0251452 - MAMA HOUSE SANDWICHES AND DELI		Site Address 1928 ABORN RD, SAN JOSE, CA 95121		Inspection Date 02/26/2024	
Program PR0365403 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name MAMA HOUSE SANDWICHES		Inspection Time 07:15 - 09:15
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By KATHY NGUYEN	
				FSC JOHN PHAM 6-22-26	

Placard Color & Score
YELLOW
65

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						
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		
K06 Adequate handwash facilities supplied, accessible			X				S
K07 Proper hot and cold holding temperatures		X		X			S
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		X			
K14 Food contact surfaces clean, sanitized					X		S
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	X	
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips	X	
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	X	
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored	X	
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	X	
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	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: FOUND THE QUAIL EGGS, THE FRIED EGG AND THE COOKED ONIONS AT ROOM TEMPERATURE 75F STORED IN A TRAY WITH ICE PACKS. [CA] STORE THE FOOD IN A WORKING REFRIGERATOR. NOTE: THE FOOD HAS BEEN IN THE TRAY FOR ABOUT AN HOUR. SA: IT WAS PLACED IN THE SERVICE REFRIGERATOR

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: THE FACILITY PACKAGES FISH USING REDUCED-OXYGEN PACKAGING METHOD TO SELL TO THE PUBLIC. [CA] IN ORDER TO BE ABLE TO PROVIDE REDUCED-OXYGEN PACKAGING METHOD, A HACCP PLAN MUST BE OBTAINED FROM THE STATE. REFERENCE FROM THE CALIFORNIA RETAIL FOOD CODE: CAL SECTION 114057.1CSA: SEE VC&D

Minor Violations

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

Inspector Observations: FOUND A TRY WITH CUPS INSIDE THE HAND WASH SINK IN THE FRONT SERVICE AREA. [CA] ENSURE THE HAND WASH SINK IS ACCESSIBLE AT ALL TIMES.

FOUND THE SINGLE USE SPOONS AND CUPS WITHIN RANGE OF WATER SPLASHING FROM THE HAND WASH SINK/PAPER TOWEL DISPENSER. [CA] PROVIDE A SPLASH GUARD OR MOVE THE UTENSILS 12 INCHES FROM THE EDGE OF THE PAPER TOWEL DISPENSER.

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

Inspector Observations: Found chicken being thawed in standing water at the food preparation sink. [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.

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

Inspector Observations: FOUND A FEW BAGS OF SUGAR STORED ON THE FLOOR IN THE DRY STORAGE AREA IN THE BACK BY THE RESTROOM. FOUND A SAC OF FLOUR STORED ON THE FLOOR IN THE BACK BAKING AREA. [CA]STORE FOOD 6 INCHES ABOVE THE FLOOR.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: THE DRIED PREPACKAGED FOOD ON THE TABLE IS MISSING THE CORRECT LABEL.

[CA] PROVIDE THE FOLLOWING:

1. NAME OF THE FOOD

2. CONTENTS OF THE FOOD IE: OZ

3. INGREDIENTS

4 NAME AND ADDRESS OF MANUFACTURER

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: MISSING THE CHLORINE TEST STRIPS. [CA] PROVIDE TEST STRIPS TO MEASURE 100 PPM AT THE 3 COMPARTMENT SINK AND FOR THE SANITIZER BUCKET.

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K35 - 2 Points - Equipment, utensils - Unapproved, unclean, 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: FOUND A MICROFIBER CLOTH COVERING THE LETTUCE IN THE SERVICE REFRIGERATOR IN THE BACK. [CA] DO NOT USE MICROFIBER TO COVER LETTUCE. USE FOOD GRADE COVERINGS.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: FOUND THE 2 BURNER GAS STOVE EXTENDING OUTSIDE THE HOOD CANOPY. [CA] ENSURE THE GAS STOVE IS 5 INCHES MINIMUM INSIDE THE HOOD CANOPY.

FOUND MISSING LIGHTING IN THE DRY STORAGE ROOM WHERE THE WATER HEATER IS LOCATED. [CA] PROVIDE LIGHTS.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: FOUND THE CHLORINE LEVEL IN THE SANITIZER BUCKET AT OVER 200PPM. [CA] PROVIDE CHLORINE LEVELS AT 100PPM.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: FOUND THE MOP INSIDE THE MOP BUCKET. [CA] HANG THE MOP TO AIR DRY.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
MEAL PLATES	REACH IN FREEZER	11.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
EGGROLLS	REACH IN FREEZER	-2.00 Fahrenheit	
RICE	HOT HOLDING	156.00 Fahrenheit	
EGGS	REACH IN REFRIGERATOR	40.00 Fahrenheit	
TURKEY	WALK IN COOLER	37.00 Fahrenheit	
SHRIMP	SERVICE REFRIGERATOR IN THE BACK	39.00 Fahrenheit	
HAM	SERVICE REFRIGERATOR	37.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
QUAIL EGGS	FRONT SERVICE AREA	75.00 Fahrenheit	
MILK	REACH IN REFRIGERATOR	39.00 Fahrenheit	
FRIED EGG	FRONT SERVICE AREA	75.00 Fahrenheit	
NOODLES	WALK IN COOLER	34.00 Fahrenheit	
MEAL PLATES	REACH IN REFRIGERATOR	29.00 Fahrenheit	
SNAILS	REACH IN FREEZER	1.80 Fahrenheit	
PORK	REACH IN REFRIGERATOR	37.00 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 **3/11/2024**. 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: KATHY NGUYEN
PIC

Signed On: February 26, 2024