

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 - ZHANG LIANG MALA TANG	Site Address 246 CASTRO ST, MOUNTAIN VIEW, CA 94041	Inspection Date 01/08/2025
Program PR0302778 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name HONGLIANG FOOD INC	Inspection Time 13:35 - 14:45
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By ALISHA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/08/2025

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

Inspector Observations: Staff were observed manually washing a large stock pot, that did not fit in the ware wash sink basin or the dishwasher, and skipping the sanitizing step.

Note: Per PIC, they sanitize the pot by boiling water in it.

[CA] All food contact surfaces of utensils and equipment shall be clean and sanitized.

[COS] A chlorine solution in a spray bottle was made at time of the inspection. PIC agreed to use the spray bottle to sanitize dishes and equipment that do not fit in the dishwasher or their ware wash sink basin.

Minor Violations

Cited On: 01/08/2025

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: In the front of house area, at the front hand sink, the hot water is shut off.

[CA] Water shall be provided at a minimum of 100°F for 15 seconds at hand wash stations.

Cited On: 01/08/2025

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations: The facility has removed the impounded open air self service coolers.

[CA] A person in charge shall be present at the food facility during all hours of operation and perform their duties. (ex: returning the facility to compliance.)

Cited On: 01/08/2025

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility has installed four Turbo Air buffet display coolers. Two of the coolers are on the tiled platform, one cooler is partially on the platform, and the fourth cooler is not on the tiled platform.

[CA] A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. Submit revisions and pay any applicable fees within 24 hours. Failure to comply may result in impoundment of unapproved equipment.

Measured Observations

Item	Location	Measurement	Comments
Chlorine - Sanitizer	Spray Bottle	100.00 Fahrenheit	
Beef	Buffet Cooler	32.00 Fahrenheit	
Chlorine - Sanitizer	Dishwasher	50.00 Fahrenheit	
Frog Leg	Buffet Cooler	40.00 Fahrenheit	
Water	Hand Sink - Back of House	120.00 Fahrenheit	
Tofu	Buffet Cooler	41.00 Fahrenheit	
Lamb	Buffet Cooler	32.00 Fahrenheit	
Water	Hand Sink - Front of House	66.00 Fahrenheit	

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Overall Comments:

This is a follow up inspection for the routine inspection conducted on 12/27/24 to verify compliance with violations noted.

Observations:

K06: The hand wash station was not obstructed and was fully stocked.

K07: All Potentially Hazardous Foods were measured at 41°F or below or 135°F or above.

K31: Food at the sauce bar now have lids and self serve area have sneeze guards.

K48: Facility has removed the impounded open air self service coolers and installed four Turbo Air buffet display coolers.

Continue to correct all pending violations.

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 1/22/2025. 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.

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: Alisha Liang
Manager

Signed On: January 08, 2025