

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 FA0263043 - ASIAN MOMO HOUSE		Site Address 153 E FREMONT AV, SUNNYVALE, CA 94087		Inspection Date 09/02/2021	
Program PR0387420 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ASIAN MOMO HOUSE LLC		Inspection Time 11:50 - 14:00
Inspected By TRAVIS KETCHU	Inspection Type ROUTINE INSPECTION	Consent By CHAT RAUT	FSC Dinesh Kc 5/22/2024		

Placard Color & Score
YELLOW
66

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						N
K06 Adequate handwash facilities supplied, accessible		X		X			
K07 Proper hot and cold holding temperatures	X						
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					
K14 Food contact surfaces clean, sanitized	X						N
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		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		
K27 Food separated and protected		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
K30 Food storage: food storage containers identified	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned	X	
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45 Floor, walls, ceilings: built, maintained, clean	X	
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

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

Inspector Observations: *Observed the lack of a soap and paper towel supply at the only hand washing sink within the kitchen and within the restroom.*

Follow-up By
09/03/2021

[CA] *Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers at all times.*

[COS] *Soap and paper towels provided for each hand washing station.*

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

Inspector Observations: *Observed various spices and canned goods within the dry storage room to be contaminated with rodent droppings.*

Follow-up By
09/03/2021

[CA] *Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.*

[COS] *Affected items were discarded at the time of inspection (VC&D).*

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Observed 1 live oriental cockroach within the kitchen hand washing sink drain.*

Follow-up By
09/03/2021

Observed rodent activity within the following areas:

1. Under all shelving within the dry storage room
2. Behind upright refrigerators within the dry storage room.
3. On top of and under the hot water heater
4. in top of various cans and spices within the dry storage room.

[CA] *The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall remove all vermin droppings; all contaminated surfaces shall be cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborage shall be resolved.*

[COS] *Cockroach was eliminated at the time of inspection and area cleaned/ sanitized.*

Contaminated items were discarded at the time of inspection (see VC&D). Areas affected by vermin activity were cleaned and sanitized with bleach at the time of inspection.

A 24 hour follow-up will be conducted. If any evidence of vermin is observed during the follow-up inspection facility will be closed.

Minor Violations

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *Observed household pesticide (RAID) stored on the dry storage shelving at the front of the store.*

[CA] *Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used. Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.*

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

Inspector Observations: *Observed food and food containers stored on the floor of the dry storage room.*

[CA] *Food shall be stored at least 6 inches above the floor to prevent contamination.*

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K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed the use of the three compartment sink to dump dirty mop water (sink not in use for warewashing).

[CA] Discontinue the use of the three compartment sink to dump mop water, use the provided janitorial sink.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Observed toilet paper stored outside outside of a dispenser within the employee restroom.

[CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

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

Inspector Observations: Observed holes in the structure in the following areas:

1. above and behind the water heater
2. around piping above the restroom
3. in the wall within the small storage room

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Observed miss aligned ceiling panels above the dry storage room and kitchen areas.

[CA] Realign ceilings panels.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
milk	2 door upright fridge	40.00 Fahrenheit	
quat sanitzier	3 comp sink	200.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
momo	reach in freezer	5.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	
chopped garlic	2 door upright fridge	39.00 Fahrenheit	
momo dumpling	2 door upright freezer	5.00 Fahrenheit	

Overall Comments:

A 24 hour follow-up will be conducted.

If any evidence of vermin is observed during the follow-up inspection facility will be closed.

The first follow-up inspection conducted during normal business hours is generally not subject to billing. If subsequent follow-up inspections are necessary, each will be billed at \$219 per hour, minimum one hour. Inspections requested after normal business hours are dependent on inspector availability and will be billed at \$493.00 for two hours (any additional time needed will be billed at \$219 per hour).

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 **9/16/2021**. 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: Chat Raut
PIC

Signed On: September 02, 2021