

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 FA0258228 - MUMU HOT POT		Site Address 925 BLOSSOM HILL RD 1515, SAN JOSE, CA 95123		Inspection Date 10/06/2026		Placard Color & Score GREEN 71		
Program PR0378056 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name MUMU OAKRIDGE INVESTMI		Inspection Time 13:15 - 17:00			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By KWUN FUNG				FSC Pak Chin 04/03/2029

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						
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						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records	X						N
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				
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		
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		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips		
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		
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		
K45	Floor, walls, ceilings: built, maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0258228 - MUMU HOT POT		Site Address 925 BLOSSOM HILL RD 1515, SAN JOSE, CA 95123	Inspection Date 10/06/2026
Program PR0378056 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name MUMU OAKRIDGE INVESTMENT, INC	Inspection Time 13:15 - 17:00
K48	Plan review		
K49	Permits available		X
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: Whole milk in prep-cooler in bar area measured 49F.

Note: PIC didn't know how long milk has been in cooling unit or when item was received.

[CA] PHFs shall be held at 41°F or below in cooling units.

[COS] Voluntarily Condemned & Destroyed by poured in sink.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Pork meat measured 180F in pot on counter since 1:45pm.

Note: PIC stated item finished cooking at 1:45pm was plan to cool after marinated and second cook step.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours.

[COS] PIC moved food item to a electric warmer to be held at 135F.

K14 - 3 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: 1. High temperature dishwasher measured at range 120F-140F.

Note: Dish washer was not actively in use at time of observation.

[CA] [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).

[SA] Instructed PIC to set up 3-compartment sink for manual warewashing until unit is fixed.

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

Inspector Observations: Hot water in bar area prep sink, 3 comp, dump sink measured 116F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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

Inspector Observations: Household insecticide found in shelving in dry storage area.

[CA] Use insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: 1. Heavy mold accumulation on pipe inside walk-in cooler above food shelving area.

[CA] Pipes near food contact areas shall be cleaned and maintained. Relocate food until mold from pipe is fully clean and sanitized.

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

OFFICIAL INSPECTION REPORT

Facility FA0258228 - MUMU HOT POT	Site Address 925 BLOSSOM HILL RD 1515, SAN JOSE, CA 95123	Inspection Date 10/06/2026
Program PR0378056 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name MUMU OAKRIDGE INVESTMENT, INC	Inspection Time 13:15 - 17:00

Inspector Observations:

1. Meat stored in grocery plastic bags, non food grade, inside walk-in cooler.

[CA] Use food grade bags when storing food.

2. Cooler in bar area ambient measured 50F. Whole milk inside measured 49F.

[CA] Cooler intended to hold PHFs should be maintain to hold a temperature of 41F or below. Do not store PHFs in unit until cooling unit is repaired.

3. Unapproved mixing equipment in dry storage area.

Note: Item found not in use and unplugged.

[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

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

Inspector Observations: 1. Quaternary sanitizer buckets measured 100ppm.

[CA] Maintain chemical solution for sanitizer 200 ppm (1 tbs of quaternary ammonium (10%)/2 gal of water) for quaternary ammonium.

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

Inspector Observations: Unsealed gaps around 3-compartment sink and food prep in kitchen.

[CA] Repair seal in way so wall is with a durable, smooth, nonabsorbent, and easily cleanable surface and has no gave for vermin harborage.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: Valid health permit not available for review in public display.

[CA] A food facility have a valid health permit in public display.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
hot water	3-comp sink kitchen	120.00 Fahrenheit	
sanitizer:quat	bucket	100.00 PPM	
hot water	hand wash sink bar	100.00 Fahrenheit	
ambient	walk in cooler	37.00 Fahrenheit	
qual egg cooked	prep cooler at prep line in kitchen	39.00 Fahrenheit	
hot water	3-comp sink bar	116.00 Fahrenheit	
tofu	4-door cooler	39.00 Fahrenheit	IR
hot water	food prep bar	116.00 Fahrenheit	
fish tofu	prep cooler at prep line in kitchen	38.00 Fahrenheit	
shrimp paste	prep cooler at prep line in kitchen	39.00 Fahrenheit	
hot water	hand wash sink kitchen	100.00 Fahrenheit	
Sliced tomatoes	metal ice bucket container ambient	39.00 Fahrenheit	
raw beef chuck	walk in freezer	18.00 Fahrenheit	
milk foam	3-door cooler at bar	38.00 Fahrenheit	
sliced raw beef	walk in cooler	37.00 Fahrenheit	
ambient	4-door cooler	40.00 Fahrenheit	IR
whole milk	2- door cooler at bar	49.00 Fahrenheit	VC&D

Overall Comments:

Joint inspection with Travis Ketchu. Report written by Belin Zepeda.

OFFICIAL INSPECTION REPORT

Facility FA0258228 - MUMU HOT POT	Site Address 925 BLOSSOM HILL RD 1515, SAN JOSE, CA 95123	Inspection Date 10/06/2026
Program PR0378056 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name MUMU OAKRIDGE INVESTMENT, INC	Inspection Time 13:15 - 17:00

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 **10/20/2026**. 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: Parame Hanamonset
Shift lead
Signed On: October 06, 2026