

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 FA0206927 - MAMA HOUSE SANDWICHES & NOODLES	Site Address 1710 BERRYESSA RD 105, SAN JOSE, CA 95131	Inspection Date 11/06/2025
Program PR0304041 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MAMA HOUSE SANDWICHES	Inspection Time 10:00 - 11:30
Inspected By ALELI CRUTCHFIELD	Inspection Type LIMITED INSPECTION	Consent By LESLIE

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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: Observed unapproved equipment on site for making/baking bread on site. Per owner, all bread will be purchased from a company until equipment has been approved and finalized by this Department. No fresh bread will be prepared on site.[CA] All equipment must be approved. Equipment has been submitted to our plan check department for approval. Maintain copy of receipts/invoices for the bread.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Lack of stem probe thermometers to check internal temperature of food. [CA] Provide stem probe thermometers.

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

Inspector Observations: Lack of self-closing device for the employee restroom. [CA] Install self closing device.

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: Lack of mop hanger at janitorial sink. [CA] Install a mop hanger above the janitorial sink.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
ambient	3 door prep unit	40.00 Fahrenheit	
ambient	walk in cooler	38.00 Fahrenheit	
water	3 comp sink	150.00 Fahrenheit	
water	hand sinks- all	100.00 Fahrenheit	
ambient	arctic air upright unit	38.00 Fahrenheit	
ambient	true 2 door unit upright	36.00 Fahrenheit	
ambient	true 2 door unit	36.00 Fahrenheit	
ambient	grab and go unit- avantco	38.00 Fahrenheit	
ambient	3 door glass unit	39.00 Fahrenheit	
ambient	2 door freezer x2	5.00 Fahrenheit	
ambient	single prep unit undercounter	35.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Mama's House Sandwiches and Noodles

NEW OWNER: Mama's House Sandwiches and Noodles, Inc.

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The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1,723.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 12/1/2025-11/30/25. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

****Structural Review inspection conducted on 11/6/2025***

****Permit condition: None.***

****Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.***

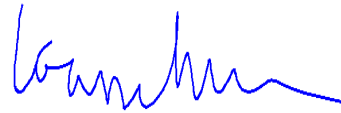
NOTE: Owner submitted for installation of new cooking equipment, refrigeration units, ice machines. Currently all existing cooking equipment is below hood and will be used for food operation until the new equipment has been approved and finalized by this department.

Per owner, all of the cold drinks will be prepared in main kitchen and held in units at the service counter. Per customer order, only ice will be added to prepared drinks.

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 **11/20/2025**. 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.

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: LOAN CHIEU
PRESIDENT
Signed On: November 06, 2025