

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 FA0288848 - MUMU HOT POT		Site Address 1273 LAWRENCE STATION RD, SUNNYVALE, CA 94		Inspection Date 07/09/2025		Placard Color & Score YELLOW 61		
Program PR0433146 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name HU, HAN		Inspection Time 12:00 - 13:30			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By YUNHUI ZHENG				FSC

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		X			
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures		X		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						
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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination	X	
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	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		
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		
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: MAJOR VIOLATION:

1) Observed employee not wash hands after taking trash go to put prep gloves on. Observed a second employee touch sink knobs and then go straight back to food prep

[CA] Properly wash hands with soap, warm water and dry using single use paper towels before handling food.

[COS] Had employees properly wash hands with soap and water.

Follow-up By
07/14/2025

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

Inspector Observations: Both handwash sinks did not have paper towels.

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

[COS] PIC restocked papertowels

Follow-up By
07/14/2025

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

Inspector Observations: MAJOR:

1) Tomatoes measured at 43F and chicken stock measured at 50F placed in ice.

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

[COS] Operator placed containers into a larger ice bath.

Follow-up By
07/14/2025

3) Grape fruit juice container stated juice was perishable and needed to be refrigerated. Juice measured to be 63F on countertop. Per employee juice was taken out about 1 hour ago to make drink.

[CA] PHFs shall be held at 41F or below. Store PHFs inside prep cooler between use.

[COS] Operator put juice inside 2 door under the counter cooler.

MINOR:

3) Prep cooler observed to have PHFs measuring:

-Fish balls at 43F

-Meat balls at 43F

-Fired tofu at 45F

-Tofu skins at 44F.

PHFs observed to be overstocked in prep cooler insert.

[CA] Ensure PHFs inside prep cooler insert does not exceed fill line. Maintain PHF at 41F and below.

[COS] Extra PHFs were moved to under the counter reach in portion of cooler

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Facility missing FSC and food handlers cards.[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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

Inspector Observations: Observed hot water turned off for handwashing sink near prep sink because prep sink hot water valve leaks.

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F. Repair leak to to faucet to allow hot water valve to be turned on.

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K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Observed old mouse dropping on floor in storage area located in dining area.[CA] Clean and sanitize area of old droppings. Survey facility regularly for new signs of rodent activity. If observed, contact pest control to abate vermin infestation.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Raw chicken observed to be stored over produce and tofu inside walk in cooler. [CA] Store raw meats and poultry at the bottom of walk in or separated from ready to eat foods and produce to prevent cross contamination*

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: *Observed single-use utensils being stored in a large pull-out drawer with handle and eating surfaces intermingled.[CA] Single-use utensils that are intended for food or lip-contact shall be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser.*

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: *Gasket on under counter freezer was torn and frayed. [CA] Repair gasket and maintain in good condition.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Cut tomatoes	Ice bath	43.00 Fahrenheit	
Warm water	handwash sink	67.00 Fahrenheit	
Tofu skins	Prep cooler	45.00 Fahrenheit	
Fired tofu	Prep cooler	46.00 Fahrenheit	
White tofu	Walk in cooler	41.00 Fahrenheit	
Noodles	Walk in cooler	41.00 Fahrenheit	
Juice	Bar under the counter cooler	40.00 Fahrenheit	
Chicken stock	Ice bath	50.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Tofu skins	Upright cooler	41.00 Fahrenheit	
Chlorine	Upright dishwasher	50.00 Fahrenheit	
Chicken	Walk in cooler	34.00 Fahrenheit	
Juice	on counter top	63.00 Fahrenheit	
Meatballs	Prep cooler	43.00 Fahrenheit	
Fish balls	Prep cooler	43.00 Fahrenheit	

Overall Comments:

NOTE: *Joint inspection with Hayley Mentz.*

UPDATE: *Report was originally deleted due to computer error. Report was copied from original paper report and new signature was obtained.*

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 7/23/2025. 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.

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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: Yunhui Zheng

PIC

Signed On: July 15, 2025