

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 FA0274434 - GOBI MONGOLIAN GRILL		Site Address 1035 E BROKAW RD 20, SAN JOSE, CA 95131		Inspection Date 08/04/2025	
Program PR0414998 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name DBA GOBI MONGOLIAN GRIL		Inspection Time 13:40 - 17:30
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION		Consent By BOU	FSC Grace Widjaja 6/23/2030	

Placard Color & Score
GREEN
55

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				S
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			N
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		
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	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate	X	
K40 Wiping cloths: properly used, stored	X	
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
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	X	
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

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

Inspector Observations:

1. **Soft-serve ice cream mix in the upper hopper of the soft serve machine measured in the range of 45F to 51F.**

Follow-up By
08/07/2025

2. **Cut tomatoes, cut hot dogs, imitation crab, cooked corn (uncanned), chestnuts (uncanned), and pineapple (uncanned) measured in the range of 49F to 53F in upper prep inserts of the middle and left-most prep refrigeration unit in the front, customer service area.**

[CA] Potentially hazardous foods shall be held at or below 41F to prevent the growth of bacteria. Discussed pre-chilling food, using metal inserts, and keeping lids on food to keep foods cold in upper prep unit inserts.

***NOTE* Commercial refrigeration units MUST be capable of maintaining potentially hazardous foods at or below 41F, regardless of surrounding ambient air temperature. Ensure that foods are properly cooled PRIOR to placing into prep refrigeration inserts, as these units are not designed to cool down foods, but only HOLD AT OR BELOW 41F.**

[COS] Employee elected to discard the aforementioned foods after 4 hours of initially being uncanned OR removed from various, properly functioning refrigeration units in the kitchen. See VC&D report.

3. **Soft-serve ice cream mix measured 55F for a time period exceeding 4 hours in the bottom of the left-most prep refrigeration unit in the customer self-service area.**

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

[COS] Ice cream mix VC&D. See VC&D report.

Minor Violations

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

Inspector Observations:

All food handler cards provided by an employee are expired.

[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.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

REPEAT VIOLATION

Employee observed filling up a pitcher of water that was situated inside of the hand sink in the front mongolian-grill area.

[CA] The hand sink shall be used for no other purpose than hand washing, and shall remain unobstructed at all times that the facility is in operation.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

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Inspector Observations:

Observed two cans of pineapples with dented hermetic seals.

[CA] Cans with dented or potentially compromised hermetic seals shall be discarded immediately.

[COS] Cans marked for non-use, and intended for return to distributor.

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. Table-mounted can opener blade observed to have large amounts of black buildup. Can opener not actively in use.

2. Brown buildup observed on the inner top-most panel of the ice machine.

[CA] Clean and sanitize.

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

Inspector Observations:

1. Three dead german cockroaches observed inside the outer lining of the water heater in the kitchen area. No other evidence of cockroaches observed.

Employee states that the facility receives pest control treatments, but could not provide a pest control report.

[CA] Clean and sanitize area of dead cockroaches.

The premises of each food facility must be maintained free of vermin.

2. Approximately four flies observed in the kitchen area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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

Inspector Observations:

Observed 3 bottles of unlabeled chemicals in the hallway leading to the bathroom.

[CA] Chemicals shall be labeled with their common name.

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

Inspector Observations:

Large amount of food buildup observed on the sides of equipment/on shelving units next to the cook-line.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Facility lacks quaternary ammonium test strips for testing the sanitizer at the three compartment sink.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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, 114166, 114167, 114169, 114175, 114177, 114180, 114182

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Inspector Observations:

1. Soft serve ice cream machine is not capable of keeping ice cream mix at or below 41F. Left-most and middle prep refrigerator in the front customer self-service area could not maintain PHF in their respective upper prep inserts at or below 41F. Ambient of left-most measured 42F. Ambient of other 2 prep refrigerators measured 41F or less.

[CA] Refrigeration equipment must be capable of maintaining PHF at or below 41F. Inspector will return for a follow-up to ensure units are functioning properly within the next 1 to 3 business days.

2. Gaskets in the lower prep units in the front customer service area are peeling/in disrepair.

[CA] Repair and maintain gaskets to ensure that refrigerator is able to maintain food at or below 41F.

3. Bowl observed to be used as a scoop for rice in white bulk rice bin.

[CA] Discontinue the use of bowls as scoops. Use scoops with handles, and do not allow handles to come into direct contact with food to prevent contamination.

4. Foil observed to be used to line shelves in the kitchen area.

[CA] Discontinue the use of foil to line shelves. Ensure that surfaces are smooth, cleanable, durable, and nonabsorbent.

5. To-go "thank you" bag observed to be used to store food in the dry storage area.

[CA] Discontinue the use of to-go bags to store food. Store foods in approved, durable containers.

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:

1. Rice scoop observed to be stored in ice water that measured at 40F in the front area adjacent to the soda machine.

[CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.

2. Bottles of Sriracha in the front grill area observed to be reused to store other food items.

[CA] Single-use containers shall be discarded once emptied of their original contents. Single-use containers shall not be re-used to store other food items.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Hood screens in the kitchen area and hood screens in the front grill area observed to have large amounts of grease buildup.

[CA] Ventilation hood filters shall be maintained clean and good repair.

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

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Inspector Observations:

1. Staff could not provide a probe thermometer upon request.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

2. The left-most prep refrigeration unit in the front customer service area lacked an accurate thermometer reading (read 3+ degrees under inspector's probe thermometer reading of ambient).

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

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

Inspector Observations:

Multiple soiled wiping cloths observed to be left out on various counters.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium). Single-use wiping towels shall be removed when they become soiled.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

REPEAT VIOLATION

1. Faucet at the three compartment sink is broken, and cannot output water. Spray rinse is capable of outputting water at greater than 120F.

[CA] Ensure that plumbing is maintained in good repair.

2. The plumbing of both hand wash sinks (in kitchen, and in the front grill area) observed to be leaking.

[CA] Repair plumbing fixture and maintain in clean and good repair.

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:

1. Front door observed to be maintained open.

[CA] Keep door closed to prevent the intrusion of pests/vermin.

2. Gap under the back door measured greater than 1/4 inch owing to a partially missing door sweep.

[CA] Replace door sweep and seal gaps greater than 1/4 inch to prevent the intrusion of pests/vermin.

3. Two CO2 tanks are not chained/secured in the kitchen area next to the ice machine.

[CA] Chain/secure CO2 tanks.

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

Inspector Observations:

Yellow buildup observed on the ceiling above/adjacent to the front mongolian grill area.

[CA] Walls, floors, and ceilings in food preparation areas shall be kept clean.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
cooked noodles	prep refrigeration unit in kitchen next to freezer	37.00 Fahrenheit	
ambient	middle prep unit in customer service area (lower)	39.00 Fahrenheit	food in upper prep inserts greater than 41F
hot water	3 compartment sink	120.00 Fahrenheit	
warm water	hand sink in kitchen	100.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
quat sanitizer	3 compartment sink	200.00 PPM	
warm water	hand sink in grill area	100.00 Fahrenheit	
frozen meat	left-most prep unit in the customer service area (lower)	20.00 Fahrenheit	
ambient	left-most prep unit in the customer service area (lower)	42.00 Fahrenheit	ambient greater than 41F, food in upper prep inserts greater than 41F
hot dogs	upright across from cook-line	39.00 Fahrenheit	
frozen meat	upright freezer near back storage area	12.00 Fahrenheit	
frozen meat	3 door freezer across from cook-line	8.00 Fahrenheit	
ambient	right-most prep unit in customer service area (lower)	37.00 Fahrenheit	
frozen meat	residential freezer chest	4.00 Fahrenheit	

Overall Comments:

A follow-up inspection will be conducted within 1 to 3 business days in order to assess the ability of the soft serve ice cream machine AND the left-most and middle prep refrigeration units to maintain potentially hazardous foods at or below 41F in their upper inserts.

The following equipment do not appear to be ANSI certified at time of inspection:

- Soft serve ice cream machine: Vevor BQL-9200ST
- Ice machine: Vevor LB400TA

Note:

CDFA license for soft serve ice cream is valid until 12/31/2025. Owner stated that previously approved ice cream machine was stolen via a break-in/theft, and they have replaced it with a new soft serve machine. Check with CDFA to ensure that machine is approved for use.

Joint inspection with Gabriel Gonzalez.

Report written by Maverick.

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 **8/18/2025**. 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: Buu Ngoc Nhan
Staff

Signed On: August 04, 2025