

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 FA0252347 - GOBI MONGOLIAN BBQ		Site Address 1135 TASMAN DR, SUNNYVALE, CA 94089		Inspection Date 08/19/2025	
Program PR0367283 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SHAU, CHENG KUNG		Inspection Time 12:45 - 14:00
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By GRACE WIDJAJA	FSC Grace Widjaja 06/24/2030		

Placard Color & Score

GREEN

89

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						
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		
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		
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	X	
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Flies observed in dining where service line is located and kitchen area.
[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.
****REPEAT VIOLATION****

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 shrimp observed to be stored above hot dogs and imitation crab. [CA] Store raw meats below ready to eat foods to prevent cross contamination. [COS] Employee moved raw shrimp below hot dogs and imitation crab.
****REPEAT VIOLATION****

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

Inspector Observations: Handles for 3-comp sink faucet and doors of upright freezer observed to have built up grime. [CA] Clean handles regularly and maintain free of grime.
****REPEAT VIOLATION****

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: Freezer chests observed to be domestic equipment.
[CA] Once equipment is 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).
****REPEAT VIOLATION****

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: Back door observed to be propped open when not in use.
[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin. Facility can install a sturdy screen door for air flow and prevent vermin entry.
****REPEAT VIOLATION****

Performance-Based Inspection Questions

N/A

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Noodles	Chest cooler	38.00 Fahrenheit	
Garlic in oil	Sauce bar	40.00 Fahrenheit	
Tofu	3 door reach in cooler	40.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Raw egg	3-door under the counter cooler	39.00 Fahrenheit	
Brean sprouts	Vegetable service line	41.00 Fahrenheit	Per operator service lines are kept for operational hours(less than 12hr) and then discarded at the end of the day.
Cut tomatoes	Vegetable service line	45.00 Fahrenheit	Per employee tomatoes just cut in the last 45 minutes
Raw shrimp	3 door reach in cooler	37.00 Fahrenheit	
Noodles	protien service line	42.00 Fahrenheit	Per operator service lines are kept for operational hours(less than 12hr) and then discarded at the end of the day.
Tofu	Vegetable service line	42.00 Fahrenheit	Per operator service lines are kept for operational hours(less than 12hr) and then discarded at the end of the day.
Chlorine	dishwasher	50.00 Fahrenheit	
Immitation crab	protien service line	44.00 Fahrenheit	Per operator service lines are kept for operational hours(less than 12hr) and then discarded at the end of the day.
Hot dog	protien service line	42.00 Fahrenheit	Per operator service lines are kept for operational hours(less than 12hr) and then discarded at the end of the day.
Hot dog	3 door reach in cooler	40.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	

Overall Comments:

G31w@yahoo.com

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 **9/2/2025**. 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: Grace Widjaja
PIC

Signed On: August 19, 2025