

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 FA0203755 - OX 9 LANZHOU HAND PULLED NOODLES		Site Address 216 CASTRO ST, MOUNTAIN VIEW, CA 94041		Inspection Date 01/27/2025		Placard Color & Score GREEN 83		
Program PR0304660 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MINGXI GROUP LLC		Inspection Time 15:20 - 16:10			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By GINO				FSC Jinyan Xi 09/04/2029

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						S
K03	No discharge from eyes, nose, mouth	X						S
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	
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		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0203755 - OX 9 LANZHOU HAND PULLED NOODLES		Site Address 216 CASTRO ST, MOUNTAIN VIEW, CA 94041	Inspection Date 01/27/2025
Program PR0304660 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name MINGXI GROUP LLC	Inspection Time 15:20 - 16:10
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:

Beef broth in the kitchen was measured at 67 degrees Fahrenheit. Per PIC, the broth was taken out from refrigeration 30 minutes ago.

[Corrective Action] Maintain Potentially Hazardous Food below 41 degrees Fahrenheit or above 135 degrees Fahrenheit.

[Suitable Alternative] Operator will discard the remaining broth 4 hours from the time taken out from refrigeration.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Observed bucket stored in the handwash sink in the service area.

[Corrective Action] Ensure handwash sink is easily accessible at all times. Do not store anything in the handwash sink.

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:

Observed containers of food stored on the floor under the cookline and large pot of broth stored on the floor in the kitchen.

[Corrective Action] Store all food items at least 6 inches above the floor.

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:

Observed a bowl used as a scoop in the container of chicken in the single door upright cooler.

[Corrective Action] Discontinue using the bowl as a scoop. Use a scoop with a handle.

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

Inspector Observations:

Observed portion of the ceiling not painted and exposing the spackle.

[Corrective Action] Ensure ceiling surface is in good condition. Paint the ceiling.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
noodles	2 door open top cooler	40.00 Fahrenheit	
hot water	handwash sink	109.00 Fahrenheit	
hot water	3 compartment sink	154.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
meat	hot holding unit	144.00 Fahrenheit	
chicken	single door upright display cooler - left	39.00 Fahrenheit	
meat	2 door prep cooler	38.00 Fahrenheit	
meat	2 door undercounter cooler	38.00 Fahrenheit	
meat	crockpot	135.00 Fahrenheit	
meat	2 sliding door upright cooler	36.00 Fahrenheit	
cream	single door upright display cooler - right	39.00 Fahrenheit	
beef broth	on the floor in the kitchen.	67.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0203755 - OX 9 LANZHOU HAND PULLED NOODLES	Site Address 216 CASTRO ST, MOUNTAIN VIEW, CA 94041	Inspection Date 01/27/2025
Program PR0304660 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MINGXI GROUP LLC	Inspection Time 15:20 - 16:10

Overall Comments:

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 **2/10/2025**. 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: Gino
Person in charge

Signed On: January 27, 2025