

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 03/18/2026	
Program PR0367283 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SHAU, CHENG KUNG		Inspection Time 14:55 - 16:35
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION		Consent By WEI HAN	FSC Grace Widjaja 06/24/2030	

Placard Color & Score
RED
81

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	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		
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		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

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. Observed Vermin: Rodent droppings

Documented in the following areas: On and around mechanical dishwasher; on shelf by janitorial sink; on shelf with clean containers; on and around water heater; on chest cooler in corner by cookline; under dry food storage shelves on either side of 3 door upright cooler.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Calvin Hee

4. Notification: The person in charge during inspection, Wei Han, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

MINOR: 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****

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Produce front cooler measured to have:

- Tofu at 44F**
- Cut tomatoes at 46F**
- Corn at 46F**

Produce observed to be in ice bath with low ice.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Per operator ice is added every hour to keep PHFs in this unit cold. Ice was added to PHFs. Ice shall be restocked more frequently to keep PHFs cold.

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

Inspector Observations: Handles for 3-comp sink faucet, tops of shelves by 3-comp, and tops of soap dispenser, observed to have built up grease and grime. [CA] Clean handles regularly and maintain free of build up.

****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

Follow-up By
03/23/2026

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Inspector Observations: Freezer chests observed to be domestic equipment.

One chest freezer, closest to back cookline observed to be missing insulation on the inside lid, and has torn gasket.

[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).

Replace chest freezer with approved equipment. Domestic freezer may not be repaired and must be replaced with commercial approved freezer.

****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****

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

Inspector Observations: Grime and grease build up on walls and floor, especially around partial wall between two cooking areas and around back cooking area.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Tofu	Produce buffet line	44.00 Fahrenheit	
Tofu	3 door upright cooler	41.00 Fahrenheit	
Krab	Meat buffet line	41.00 Fahrenheit	
Cut tomatoes	3 door upright cooler	41.00 Fahrenheit	
Cut tomatoes	Produce buffet line	46.00 Fahrenheit	
Bean sprouts	Produce buffet line	41.00 Fahrenheit	
Chlorine	Under the counter dishwasher	50.00 Fahrenheit	
Corn	Produce buffet line	46.00 Fahrenheit	
Hot dog	Meat buffet line	41.00 Fahrenheit	
Hot dog	3 door upright cooler	41.00 Fahrenheit	
Shrimp	3 door upright cooler	41.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Marinade	3 door under counter cooler	39.00 Fahrenheit	

Overall Comments:

CLOSURE / PERMIT SUSPENSION NOTICE

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 **4/1/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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: Wei Han
Owner

Signed On: March 18, 2026