

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 FA0310355 - MOKKOJI SHABU SHABU		Site Address 1425 MCCANDLESS DR GM1, MILPITAS, CA 95035		Inspection Date 03/24/2026		Placard Color & Score GREEN 71		
Program PR0454748 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name BBT UNITED CORPORATION		Inspection Time 11:30 - 13:20			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By DILLON LE				FSC Dillon Le 09/09/2030

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						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly			X	X			S
K06	Adequate handwash facilities supplied, accessible			X	X			S
K07	Proper hot and cold holding temperatures		X		X			S
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						S
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						S
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				S

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	X	
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	X	
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	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	X	
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

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

Inspector Observations:

Broth measured 98F while maintained in a large stock pot on the stove with the burner underneath turned off. Per the manager, he had taken it out of the walk-in cooler approximately one hour and 15 minutes prior, but had not turned the burner on. Manager stated that the residual heat from earlier cooking may have slightly warmed the broth.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Broth was reheated to greater than 165F, and maintained hot.

Minor Violations

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

Inspector Observations:

Employee observed moving a trash can, then attempted to continue food preparation.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.**
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.**
- (3) After using the toilet room.**
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.**
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.**
- (6) After handling soiled equipment or utensils.**
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.**
- (8) When switching between working with raw food and working with ready-to-eat food.**
- (9) Before initially donning gloves for working with food.**
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.**
- (11) After engaging in other activities that contaminate the hands.**

[COS] Employee properly washed hands.

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

Inspector Observations:

Handwash sink in the main preparation area observed obstructed by a rolling trash can placed directly in front.

***Note: Additional, available handwash sink in the dishwashing area available nearby**

Handwash sink at the front service area partially obstructed with a trash can placed directly in front.

Handwash sink at the dishwashing area lacked paper towels.

***Note: Paper towels were available nearby, at the other handwash sink on the other side of the wall, approximately 3 feet away**

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[COS] Obstructions removed. Paper towels restocked.

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

Inspector Observations:

8+ flies observed in the kitchen area. Flies observed flying close to uncovered foods in the prep cooler at the main preparation area.

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

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations:

Numerous pieces of frozen beef observed thawing out in ambient temperature on a prep table and a prep cooler.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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 stored directly over kimchi, garlic, and various vegetables in the walk-in cooler.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

Cases and containers of food stored directly on the floor inside the walk-in freezer.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

***Note: Recommend the use of dunnage racks/additional shelving**

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:

Facility observed storing open bowls of food (noodles, tofu, etc.) in the one-door upright glass door cooler across from the cook-line.

[CA] Per the facility's final inspection prior to being permitted: "The single glass door refrigerator near the cook-line is approved for packaged food and beverages only. The model is not approved for open/uncovered food per the manufacturer's label inside the unit."

Discontinue the use of the unit to store open, uncovered foods.

***Note: Ensure to consult with this Department prior to the replacement or removal of equipment**

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

Inspector Observations:

Quaternary ammonium sanitizer measured 0 ppm in a bucket at the front service counter.

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

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

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Inspector Observations:

Employee Aquaphor stored on a prep table next to plastic wrap and packages of paper towels.

Employee food stored directly on top of food and drinks intended for customer service in the left-side two-door under-counter glass door cooler at the front service area.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
milk	two-door under-counter glass door cooler - right	41.00 Fahrenheit	
frozen beef	one-door reach in freezer - right	22.00 Fahrenheit	
warm water	hand sink - restroom	100.00 Fahrenheit	
raw shell eggs	prep cooler - cook-line	41.00 Fahrenheit	
pork	prep cooler - front service	39.00 Fahrenheit	
warm water	hand sink - main preparation area	100.00 Fahrenheit	
melon	prep cooler - cook-line	39.00 Fahrenheit	
tofu	prep cooler - main preparation area	38.00 Fahrenheit	
shrimp	prep cooler - main preparation area	37.00 Fahrenheit	
noodle, tofu, melon, vegetable bowl	one-door upright glass door cooler	40.00 Fahrenheit	
raw chicken	walk-in cooler	39.00 Fahrenheit	
noodles	prep cooler - cook-line	40.00 Fahrenheit	
frozen beef	walk-in freezer	8.00 Fahrenheit	
frozen chicken balls	walk-in freezer	8.00 Fahrenheit	
frozen scallops	prep cooler - main preparation area	31.00 Fahrenheit	
kimchi	walk-in cooler	37.00 Fahrenheit	
frozen pork	walk-in freezer	7.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
quail egg	prep cooler - cook-line	40.00 Fahrenheit	
miso paste	walk-in cooler	37.00 Fahrenheit	
fire crab	prep cooler - front service	41.00 Fahrenheit	
frozen prime rib	one-door reach in freezer - left	17.00 Fahrenheit	
raw chicken	prep cooler - main preparation area	38.00 Fahrenheit	
tofu	prep cooler - cook-line	40.00 Fahrenheit	
chicken balls	prep cooler - main preparation area	38.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
ambient	two-door under-counter glass door cooler - left	41.00 Fahrenheit	no PHF

Overall Comments:

Ensure that facility has at minimum 96ft of linear dry storage shelving.

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 **4/7/2026**. 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.

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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: Dillion Le
Manager

Signed On: March 24, 2026