

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 FA0303315 - MOCHINUT	Site Address 925 BLOSSOM HILL RD 1319, SAN JOSE, CA 95123	Inspection Date 02/27/2025
Program PR0445760 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name XL YUMMY	Inspection Time 08:45 - 09:15
Inspected By JENNIFER RIOS	Inspection Type FOLLOW-UP INSPECTION	Consent By SHAWN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/26/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 02/27/2025

Cited On: 02/26/2025

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 02/27/2025

Minor Violations

Cited On: 02/27/2025

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Water heater has been repaired the previous day however and temperature setting on hot water heater measured 140F however, hot water measured up to 106F and dropped down to 103F. [CA] Hot water must be supplied at a minimum 120F at all sinks except the handwash sinks (100F).

Follow-up By
03/04/2025

PIC will send a video of the hot water at 120F when it is repaired again using a probe thermometer. Video must be sent by 03/04/25 to prevent a charged follow up inspection.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	103.00 Fahrenheit	

Overall Comments:

Owner requested follow up inspection.

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 **3/13/2025**. 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: xiao wang
Owner
Signed On: February 27, 2025