

# 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 FA0203857 - ZHANG LIANG MALA TANG		Site Address 246 CASTRO ST, MOUNTAIN VIEW, CA 94041		Inspection Date 04/05/2023	
Program PR0302778 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name HONGLIANG FOOD INC		Inspection Time 13:50 - 15:45
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION		Consent By PEI XIN LI	FSC HONG LIANG LIANG 07/11/2027	

Placard Color & Score
<b>GREEN</b>
<b>78</b>

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						S
K06 Adequate handwash facilities supplied, accessible			X	X			N
K07 Proper hot and cold holding temperatures		X		X			N
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	X	
K31 Consumer self service does prevent contamination	X	
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		
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 FA0203857 - ZHANG LIANG MALA TANG	Site Address 246 CASTRO ST, MOUNTAIN VIEW, CA 94041	Inspection Date 04/05/2023
Program PR0302778 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name HONGLIANG FOOD INC	Inspection Time 13:50 - 15:45
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:** *In the kitchen area, by the cookline, in the 3 door prep unit, measured chopped tomatoes at 65F, minced garlic in oil at 62F, and tomato paste soup base between 50F and 63F. In the self-service sauce area, measured a container of minced garlic in oil at 65F. Per operator, all food items was stored in their respective areas since 11:30am. [CA] Ensure potentially hazardous foods are held cold at 41F or below. [SA] Operator served potentially hazardous foods for up to 4 hours total. Operator discarded all leftover PHFs at 3:00pm.*

### Minor Violations

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

**Inspector Observations:** *In the kitchen area, at both handwash station, observed hand soap dispenser is non-functioning. Observed a bottle of pump hand soap available at the handwash station by the 2 compartment sink. [CA] Ensure all handwash stations are provided with hand soap and paper towels to allow for proper handwashing. [COS] Operator replaced batteries for hand soap dispensers and observed hand soap available.*

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Inspector Observations:** *In the kitchen area, at the warewash machine, measured chlorine sanitizer at 10 PPM. [CA] Ensure chlorine sanitizer is maintained at least 50 PPM chlorine sanitizer. [COS] Operator changed out container of sanitizer and primed warewash machine. Remeasured at 50 PPM chlorine sanitizer.*

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

**Inspector Observations:** *At the back storage area, observed a box of bacon stored on the walk-in refrigerator floor, and bags of chili stored on the walk-in freezer floor. [CA] Ensure all food is stored at least 6" above the floor on approved shelving.*

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

**Inspector Observations:** *In the dining area, at the two self-service display refrigerators, and the self-service sauce bar, observed a lack of sneeze guards installed. [CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed.*

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:** *At the dining area, observed two unapproved display refrigerators in use for self-service. [CA] Ensure all new equipment is approved through plan check department.*

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

**Inspector Observations:** *In the kitchen area, observed grease and food debris accumulation around drains. In the back dry storage room, observed packaged noodle debris on the floors and around shelving. [CA] Ensure facility floors are regularly cleaned and maintained to prevent harborage of vermin.*

### Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.  
Needs Improvement - Proper hot and cold holding temperatures.

### Measured Observations

N/A

# OFFICIAL INSPECTION REPORT

Facility FA0203857 - ZHANG LIANG MALA TANG	Site Address 246 CASTRO ST, MOUNTAIN VIEW, CA 94041	Inspection Date 04/05/2023
Program PR0302778 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name HONGLIANG FOOD INC	Inspection Time 13:50 - 15:45

## 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 **4/19/2023**. 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:** PEI XIN LI  
MANAGER  
**Signed On:** April 05, 2023