

# 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

<b>Facility</b> FA0251124 - MOOBONGRI		<b>Site Address</b> 1484 HALFORD AV, SANTA CLARA, CA 95051		<b>Inspection Date</b> 01/12/2024	
<b>Program</b> PR0364394 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> MI C. OH		<b>Inspection Time</b> 14:40 - 16:15
<b>Inspected By</b> MAMAYE KEBEDE	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> JENIFFER	<b>FSC</b> Siwon Kim 7/1/2027		

<b>Placard Color &amp; Score</b>
<b>YELLOW</b>
<b>74</b>

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	Major	Minor			
K01	Demonstration of knowledge; food safety certification	X									
K02	Communicable disease; reporting/restriction/exclusion	X									N
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									N
K06	Adequate handwash facilities supplied, accessible		X					X			
K07	Proper hot and cold holding temperatures	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					X			N
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								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								X		
K35	Equipment, utensils: Approved, in good repair, adequate capacity										
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										
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

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

**Inspector Observations:** *The wall-mounted soap dispenser on both the front counter and the kitchen handwash sinks were both empty.*

**[CA]** *Provide soap supply immediately. The person in charge refilled the supply (COS).*

Follow-up By  
01/12/2024

K14 - 8 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:**

**The sanitizer concentration on the low temperature mechanical dishwasher that was used to wash the dishes was measured at zero ppm chlorine.**

**[CA]** *Whenever sanitizing of utensils/equipment is conducted using a low temperature mechanical dishwasher, there must be a 50-ppm residual chlorine level when the cycle completes. Until the mechanical dishwasher is fixed, please use the manual three compartments sink to wash, rinse, and sanitize the dishes with 200 ppm quaternary ammonia or 100 ppm chlorine, unless otherwise specified by manufacturer of the chemical. The person in charge refill one sink of the warewash sink with lukewarm water and added bleach manually to create a 100-ppm chlorine solution to sanitize the utensils washed in the mechanical dishwasher (SA).*

Follow-up By  
01/12/2024

**Employee was observed washing dishes in the three compartment warewash sink without any sanitizer.**

**[CA]** *Whenever utensils, equipment, and food contact surfaces are cleaned, they need to be washed with soapy water, rinse with clean water, and sanitized with 200 ppm quaternary ammonia sanitizer or 100 ppm chlorine. The manager was demonstrated on the proper washing procedures. The dishwasher was demonstrated on the proper method of dishwashing. The utensils were rewashed accordingly (COS).*

### Minor Violations

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:** *Some open bag food products were stored on the shelf of in the dry storage area.*

**[CA]** *Store all open bag food products in properly labeled bulk containers.*

**Raw food products including beef and shell eggs were stored above ready to eat food products inside the walk-in cooler.**

**[CA]** *To prevent possible contamination, ready to eat food products and produce must be stored above or by the said of raw food products.*

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

**Inspector Observations:** *Many food products on boxes were stored directly on the floor or on milk crate back in the kitchen, walk-in cooler, and walk-in freezer areas..*

**[CA]** *To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations:** *There were no approved high temperature and sanitizer measuring strips to measure the maximum temperature on the mechanical dishwasher and the concentration of the chemicals used to sanitize dishes and utensils in the facility.*

**[CA]** *Provide approved sanitizer measuring strips or a maximum registering dishwasher thermometer for the high temperature mechanical dishwasher and the chemicals used for sanitizing utensils. equipment, and food contact surfaces.*

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

**Inspector Observations:** *Many wet/soiled wiping cloths were stored on the counters.*

**[CA]** *Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).*

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

**Inspector Observations:** *Excessive water accumulation was observed on the floor below the preparation and dishwashing areas.*

**[CA]** *Keep the floor areas neat, clean, and dry at all the time*

## Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Communicable disease; reporting/restriction/exclusion.

## Measured Observations

Item	Location	Measurement	Comments
Chicken	Walk-in cooler	40.00 Fahrenheit	
Tofu	Stove	156.00 Fahrenheit	
Chlorine	Mechanical dishwasher	0.00 PPM	
Hot water	Three compartment sink	130.00 Fahrenheit	
Shell eggs	Undercounter fridge	35.00 Fahrenheit	
BBQ beef	Walk-in cooler	35.00 Fahrenheit	
Rice	Rice pot	165.00 Fahrenheit	
Chicken	Stove	1,175.00 Fahrenheit	

## Overall Comments:

**Note: 1. Food safety manager certificate: Siwon Kim - 7/1/2027**

**2. Name of the facility is change into The Bapsang. The owner said she only changed the name. She is asked to submit document from the Secretary of the State which indicates the owner of the business remains the same. The district inspector's business card is handed for the owner to email the document.**

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 **1/26/2024**. 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:** Siwon Kim  
Employee  
**Signed On:** January 12, 2024