

# 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> FA0281172 - MOMO GRILL		<b>Site Address</b> 12100 SARATOGA - SUNNYVALE RD, SARATOGA, CA		<b>Inspection Date</b> 03/20/2025		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>79</b> </div>		
<b>Program</b> PR0422087 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> MPD MANTRA LLC		<b>Inspection Time</b> 11:40 - 13:40			
<b>Inspected By</b> FRANK LEONG		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> MANOJ PAUDEL				<b>FSC</b> Not Available

  

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						S
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				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		
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		
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		
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:** *In the kitchen, in the 2 door undercounter refrigerator, measured samosa, chili chicken, lollipop chicken, paneer, chicken momo, vegetable momo, lamb momo, raw chicken, raw lamb, and vegetable fritter at 65F. Per operator, food items stored in the 2 door undercounter refrigerator. Measured ambient air temperature of 2 door undercounter refrigerator at 65F. In the 2 door prep unit, placed on top of insert containers, measured yogurt and cooked potatoes at 56F. Per operator, yogurt and cooked potatoes stored for an hour. On top of the 2 door undercounter refrigerator, measured tandoori yogurt marinade, and garlic with cilantro in oil at 66F. Per operator, stored on the counter for an hour. [CA] Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth. [SA] Samosa, chili chicken, lollipop chicken, paneer, chicken momo, vegetable momo, lamb momo, raw chicken, raw lamb, and vegetable fritter was VC&D due to time and temperature abuse. Container of yogurt, cooked potatoes, tandoori yogurt marinade, and garlic with cilantro in oil moved to nearby functioning refrigeration to facilitate proper holding temperatures.*

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations:** *Food safety manager's certificate unavailable upon request. [CA] Ensure a valid food safety manager's certificate is obtained and posted within the facility.*

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, at the 3 compartment sink, measured quaternary ammonium sanitizer at 100 PPM. [CA] Ensure quaternary ammonium sanitizer for sanitizing is maintained at 200 PPM. [SA] Operator added quaternary ammonium sanitizer to sanitizing compartment and remeasured at 200 PPM.*

*In the kitchen area, measured a lack of sanitizer at the warewash machine. Per operator, warewash machine is being used only for wash and rinse. [CA] Ensure warewash machine is able to properly clean and sanitize utensils and equipment using applicable sanitizer. [SA] Operator directed employees to use equipment for only wash and rinse, and to use the 3 compartment sink for sanitizing utensils and equipment.*

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

**Inspector Observations:** *By the warewash area, at the handwash station, observed hot water turned off. [CA] Ensure hot water is provided and maintained between 100F and 108F at the handwash station. [COS] Operator turned hot water back on.*

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:** *Observed packages of onions, potatoes carrots, and cabbage stored in the outdoor shed/storage room. In the same area, in the 3 door reach in refrigerator and reach in refrigerator, observed prepared momo dumplings stored. [CA] Ensure all open food items are stored within the facility in approved storage areas. Discontinue unapproved outdoor food storage. When storing in approved outdoor storage areas, only manufacturer sealed prepackaged food items shall be stored.*

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

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**Inspector Observations:** *In the kitchen area, at the 2 door undercounter refrigerator, measured ambient air temperature at 65F. [CA] Ensure refrigeration is able to maintain potentially hazardous foods at 41F and below. [SA] Operator adjusted temperature of 2 door undercounter refrigerator and remeasured at below 41F.*

*Observed installed shelving peeling away from the wall and crevices around shelving brackets. [CA] Ensure installed shelving is properly affixed to the wall and crevices around the shelf are sealed to prevent harborage of vermin.*

## Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.  
Needs Improvement - Proper hot and cold holding temperatures.

## Measured Observations

Item	Location	Measurement	Comments
chicken curry	2 door prep unit	40.00 Fahrenheit	
ambient air temperature	2 door undercounter refrigerator	65.00 Fahrenheit	
samosa, chili chicken, lollipop chicken, paneer, chicken momo, vegetable momo, lamb momo, raw chicken, raw lamb, and vegetable f	2 door undercounter refrigerator	65.00 Fahrenheit	
paneer	2 door prep unit	39.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	100.00 PPM	
hot water	handwash sink (by warewash area)	60.00 Fahrenheit	
raw chicken	walk-in refrigerator	41.00 Fahrenheit	
sanitizer	warewash machine	0.00 PPM	
mango lassi	undercounter refrigerator	41.00 Fahrenheit	
cooked potatoes	2 door prep unit	56.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
milk	walk-in refrigerator	41.00 Fahrenheit	
yogurt	2 door prep unit	56.00 Fahrenheit	

## 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 **4/3/2025**. 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: MANOJ PAUDEL  
OWNER

Signed On: March 20, 2025