

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 FA0273943 - MISS GU MALATANG		Site Address 1085 E BROKAW RD 20, SAN JOSE, CA 95131		Inspection Date 10/14/2025	
Program PR0414305 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MSGU MANAGEMENT LLC		Inspection Time 12:45 - 13:35
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By JEN	FSC BORAN LIU 07/16/2030		

Placard Color & Score
GREEN
82

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						
K06 Adequate handwash facilities supplied, accessible			X				S
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		
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		
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		
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	X	
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 prep unit near the upright freezer: measured internal temperature of multiple PHFs (tofu, enoki mushrooms) to be 53F - 63F. Employee stated foods had been removed from the upright refrigerators 30 minutes prior. Note: foods in the upright refrigerator measured 41F and below.*

[CA] *Keep potentially hazardous foods at 41F and below.*

[COS] *Foods were immediately moved to a functioning refrigerator.*

Minor Violations

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

Inspector Observations: *In the cooking area: observed large trash bin was partially obstructing the handsink.*

[CA] *Do not obstruct handsinks. Handsinks must be made accessible so that handwashing is not only possible, but likely.*

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

Inspector Observations: *Measured hot water at the 3-compartment sink to be 114F and warm water at the restroom handsink to be 97F.*

[CA] *Provide hot water (120F) at the 3-compartment sink and warm water (100F) at the restroom handsink.*

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

Inspector Observations: *Observed multiple uncovered containers of food at the buffet line and the condiment self-service table.*

[CA] *Protect food from contamination via lids, sneeze guards, etc.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Observed the 3-compartment sink's faucet leaked when turned on.*

[CA] *Repair leak.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
CHLORINE	SANITIZER BUCKET	100.00 PPM	
RICE	RICE WARMER	170.00 Fahrenheit	
FRIED EGG, FISH CAKES, RAW MEATS	SELF-SERVICE INSERTS	40.00 Fahrenheit	
TOFU SKIN, MEATBALLS	PREP INSERTS	39.00 Fahrenheit	
SPAM, TOFU, CANNED ASPARAGUS	LARGE PREP INSERT	53.00 Fahrenheit	53-63F
RAW CHICKEN FEET	REACH-UNDER SECTION OF LARGE PREP UNIT	40.00 Fahrenheit	
RAW SHELL EGGS, RAW MEAT	UPRIGHT REFRIGERATOR	40.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	114.00 Fahrenheit	
WARM WATER	HANDSINK, RESTROOM	97.00 Fahrenheit	
WARM WATER	KITCHEN HANDSINK	100.00 Fahrenheit	
RAW SPROUTS, COOKED NOODLES	UPRIGHT GLASS DOOR REFRIGERATOR	41.00 Fahrenheit	

Overall Comments:

Notes:

- **Ensure rice scoops are washed, rinsed, and sanitized at least once every 4 hours.**
- **For canned/prepackaged foods (e.g. spam and quail eggs) that have been prepared at ambient room temperature and placed into refrigerator inserts, carefully monitor temperatures to ensure foods are rapidly cooled to 41F within 4 hours.**

Provided and discussed Time as a Public Health Control form.

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 **10/28/2025**. 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: Raymond Wu
Co-owner

Signed On: October 14, 2025