

# 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><br>FA0211438 - SU'S MONGOLIAN BBQ                                |  | <b>Site Address</b><br>1111 EL CAMINO REAL, SANTA CLARA, CA 95050 |                                                | <b>Inspection Date</b><br>09/01/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>64</b> </div> |  |                          |
| <b>Program</b><br>PR0302945 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 |  |                                                                   | <b>Owner Name</b><br>WANG, QING MEI & TIAN, WE |                                      | <b>Inspection Time</b><br>11:15 - 13:00 |                                                                                                                                                                |  |                          |
| <b>Inspected By</b><br>KATHY VO                                                  |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                      |                                                | <b>Consent By</b><br>LIYA            |                                         |                                                                                                                                                                |  | <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     |        |     |     |     |
| K06                            | Adequate handwash facilities supplied, accessible                           | 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  |       |       |        |     |     | S   |
| 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  |       |       |        |     |     | S   |
| 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                                                      | X   |     |
| 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                                 | X   |     |
| K37                   | Vending machines                                                                    |     |     |
| K38                   | Adequate ventilation/lighting; designated areas, use                                |     |     |
| K39                   | Thermometers provided, accurate                                                     | X   |     |
| 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                                    | X   |     |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

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|                                                                           |                                   |                                                            |                                  |
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| Program<br>PR0302945 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 |                                   | Owner Name<br>WANG, QING MEI & TIAN, WEI NA                | Inspection Time<br>11:15 - 13:00 |
| 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:** ***\*\*MAJOR\*\* In the kitchen, measured containers of tofu from 53-57F. Observed tofu stored at ambient temperature following preparation for 30 minutes. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Employee added ice to the containers of tofu and moved tofu to refrigeration units in the back to facilitate rapid cooling.***

**\*\*MINOR\*\* Measured beansprouts in the self-service display cooler from 41-47F. Per employee, beansprouts were moved from the upright refrigeration unit less than 1 hour prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] The display cooler lids shall be kept closed when not in active use to facilitate cooling.**

### Minor Violations

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

**Inspector Observations:** *Facility lacks active Food Safety Manager Certification. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.*

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations:** *Observed employee using phone, then proceeding to handle foods without an intermediate handwashing step. [CA] Employees are required to wash their hands: 1) before beginning work, 2) before handling food or clean equipment, 3) as often as necessary during food preparation to remove soil and contamination, 4) when switching from raw to ready to eat foods, 5) after touching body parts, 6) after coughing, sneezing, eating, or drinking, 7) after using the restroom, and 8) any time when contamination may occur.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:** *Observed cooked pasta cooling in plastic containers while fully covered with lid. [CA] Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:** *Observed a couple of old rodent droppings on the floor behind the refrigeration unit at the cook line. No live activity or contamination of food observed. [CA] Clean and sanitize affected areas. The premises of a food facility shall be maintained free of vermin.*

|                                          |
|------------------------------------------|
| <b>Follow-up By</b><br><b>09/02/2026</b> |
|------------------------------------------|

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 cooked tray of pasta stored directly over the warewashing sink and next to the handwashing compartment. [CA] Food shall be separated and stored away from sources of splash contamination.*

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

**Inspector Observations:** *Observed food stored directly on the floor in the walk-in cooler and walk-in freezer. [CA] Food shall be stored six inches above the floor to prevent contamination and facilitate ease of cleaning.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations:** *Observed accumulation of debris and grime in the storage cabinets nearby the wok area. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

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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: Facility lacks test strips for sanitizer of choice. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Observed rice paddle for self-service is stored in standing water. [CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: Facility lacks metal probe thermometer. [CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.**

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 ice machine in the kitchen area is actively leaking. Observed accumulation of standing water underneath the ice machine. [CA] Plumbing fixtures shall be maintained in good repair.**

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

**Inspector Observations: Observed active storage of non-prepackaged foods in a 2-door upright cooler and freezer in the dining area. Floors are unapproved for food storage in this area and are missing cove basing. [CA] In areas where nonprepackaged food is handled, floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable. The juncture of the floor and wall shall be covered with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

| Item                 | Location                    | Measurement       | Comments                                        |
|----------------------|-----------------------------|-------------------|-------------------------------------------------|
| beansprouts          | 2-door upright cooler       | 41.00 Fahrenheit  |                                                 |
| beef                 | walk-in freezer             | 18.00 Fahrenheit  |                                                 |
| water                | 2-compartment sink          | 120.00 Fahrenheit |                                                 |
| water                | 3-compartment sink (back)   | 120.00 Fahrenheit |                                                 |
| sanitizer (chlorine) | bucket                      | 100.00 PPM        |                                                 |
| tofu                 | preparation rack            | 57.00 Fahrenheit  | 54-57F                                          |
| pasta                | preparation rack            | 80.00 Fahrenheit  | Cooling. Per employee, cooked 15 minutes prior. |
| sanitizer (chlorine) | mechanical dishwasher       | 50.00 PPM         |                                                 |
| milk                 | walk-in cooler              | 37.00 Fahrenheit  |                                                 |
| tofu                 | self-service display cooler | 41.00 Fahrenheit  |                                                 |
| water                | handwash sink (restroom)    | 100.00 Fahrenheit |                                                 |
| water                | handwash sink               | 100.00 Fahrenheit |                                                 |
| beef                 | 2-door upright freezer      | 20.00 Fahrenheit  |                                                 |
| beef                 | wok                         | 195.00 Fahrenheit | Final cooking temperature.                      |

## Overall Comments:

**A follow-up inspection to verify compliance of violation K23 will be conducted within one business day. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$282/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during non-business hours, and upon inspector availability.**

**\* Facility does not have a dedicated handwashing sink in the main kitchen area. Facility utilizes the wash-compartment of the**

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**2-compartment sink and nearby employee restrooms for handwashing. During a change of ownership or remodeling, a designated handwash station must be installed in the kitchen area.**

**\* Facility prepares soft-serve on-site and lacks an active dairy license. Retail facilities that manufacture dairy products shall obtain required dairy license from the California Department of Public Health.**

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 **9/15/2026**. 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:** Liya Zhu  
Employee  
**Signed On:** September 01, 2026