

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 FA0260475 - THE EVEREST MOMO		Site Address 1593 MONTEREY RD, SAN JOSE, CA 95110		Inspection Date 07/09/2024	
Program PR0381771 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name THE EVEREST MOMO, LLC		Inspection Time 11:00 - 12:40
Inspected By KAYA ALASSFAR	Inspection Type ROUTINE INSPECTION		Consent By PUJAN	FSC PRAKRITI PRADHAN 10/04/2028	

Placard Color & Score
GREEN
90

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						
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						
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						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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0260475 - THE EVEREST MOMO	Site Address 1593 MONTEREY RD, SAN JOSE, CA 95110	Inspection Date 07/09/2024
Program PR0381771 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name THE EVEREST MOMO, LLC	Inspection Time 11:00 - 12:40
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: The following Potentially Hazardous Foods (PHFs) were measured at improper holding temperatures between 50F and 51F : Held inside walk in refrigerator for more than 4h , multiple containers of sauces, paneer, raw shelled eggs, shredded mozzarella cheese.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Employees voluntarily discarded PHFs in trash.

All PHFS were relocated to a different walk in refrigerator while this one is getting serviced.

Minor Violations

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: Ambient temperature of the walk in refrigerator was measured at 50F - 51F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
COOKED NOODLES	WALK IN REFRIGERATOR #1	35.00 Fahrenheit	
COOKED CHICKEN	WALK IN REFRIGERATOR #1	35.00 Fahrenheit	
HOT WATER	3- COMPARTMENT SINK	120.00 Fahrenheit	
RAW SHELLED EGGS	WALK IN REFRIGERATOR # 2	51.00 Fahrenheit	VC&D
WARM WATER	HAND WASH SINKS	100.00 Fahrenheit	
DIPPING RED SAUCE	WALK IN REFRIGERATOR # 2	52.00 Fahrenheit	VC&D
AMBIENT	WALK IN REFRIGERATOR # 2	51.00 Fahrenheit	
DIPPING YELLOW SAUCE	WALK IN REFRIGERATOR # 2	52.00 Fahrenheit	VC&D
GROUND CHICKEN	ON CARTS	56.00 Fahrenheit	DILIGENT PREP
PANEER	2 DOOR FRIDGE	47.00 Fahrenheit	
PANEER	WALK IN REFRIGERATOR # 2	51.00 Fahrenheit	VC&D

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 **7/23/2024**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0260475 - THE EVEREST MOMO	Site Address 1593 MONTEREY RD, SAN JOSE, CA 95110	Inspection Date 07/09/2024
Program PR0381771 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name THE EVEREST MOMO, LLC	Inspection Time 11:00 - 12:40

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: _____

PIC

Signed On:

July 09, 2024