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 FA0213469 - GOLDEN BOWL NOODLES & BOBO POT		Site Address 1211 S MARY AV, SUNNYVALE, CA 94087		Inspection Date 04/18/2024	Placard Color & Score	
Program PR0308011 - FOOD PREP / F0	DOD SVC OP 0-5 EMPLOYEES RC	2 - FP10	Owner Name YI XIANG JING	Inspection Time 09:30 - 10:15	5	
Inspected By JESSICA ZERTUCHE	Inspection Type FOLLOW-UP INSPECTION	Consent By LUCY			N/A	

Comments and Observations

Major Violations

Cited On: 04/12/2024

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 04/18/2024

Cited On: 04/12/2024

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

Compliance of this violation has been verified on: 04/18/2024

Minor Violations

Cited On: 04/12/2024

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

Compliance of this violation has been verified on: 04/18/2024

Cited On: 04/12/2024

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

114101.1, 114101.2, 114103, 114107, 114125

Compliance of this violation has been verified on: 04/18/2024

Measured Observations

Item	Location	<u>Measurement</u>	<u>Comments</u>
quat sanitizer	3-comp sink	400.00 PPM	

Overall Comments:

This is a follow up inspection

-Handwash sink stocked, manger trained on proper handwashing

-Three compartment sink used for sanitizing with Quat sanitizing. Ensure quat sanitizer is at 200ppm, get new test strips

-Do not mix sanitizer and bleach together

-Door sweep obtained for back door

Green placard posted.

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 <u>5/2/2024</u>. 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.

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Facili	-	Site Address		Inspection Date				
FAC	213469 - GOLDEN BOWL NOODLES & BOBO POT	1211 S MARY AV, SUNNYVALE, CA 94087		04/18/2024				
Prog	Inspection Time							
PR	0308011 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC	- FP10 YI XIANG JING		09:30 - 10:15				
Leger	Legend:							
[CA]								
[COS]	Corrected on Site							
[N]	Needs Improvement							
[NA]	Not Applicable							
[NO]	Not Observed	Received By:	Received By: Yixiang Jing					
[PBI]	Performance-based Inspection		owner					
[PHF]	Potentially Hazardous Food	Signed On:	April 18, 2024					
[PIC]	Person in Charge							
[PPM]	Part per Million							
[S]	Satisfactory							
[SA]	Suitable Alternative							
[TPHC]	Time as a Public Health Control							