

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 FA0276694 - URBAN MOMO		Site Address 448 UNIVERSITY AV, PALO ALTO, CA 94301		Inspection Date 06/30/2026		Placard Color & Score GREEN 87		
Program PR0418015 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name S B K FOODS INC		Inspection Time 12:10 - 13:40			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By RUMACE				FSC Kapildev Kusar 9/20/2028

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						
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				N
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				N
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	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	X	
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		
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Upstairs hand sink blocked by 2 trash cans. [CA] Keep hand sink accessible at all times.
[COS]

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

Inspector Observations: Observed noodles cooling in a full container that was filled to the top (more than 4 inches) in container of ice not fully submerged.

[CA] Cool food rapidly by using shallow pans or baking sheets, with solids no more than 2 inches high, for liquids no more than 3 inches high. Containers must be fully submerged in ice bath. PHFs shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours.

[COS] Noodles were placed in shallow containers/baking sheet

Recommend to provide ice wands/paddles (x2) to cool down sauces.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Observed handle of ice scoop on top of ice in ice machine. [CA] Store ice scoop on holder in unit. [COS]

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: Raw chicken noted above ready to eat food (sauces) in glass unit upstairs. [CA] Store raw meat below ready to eat food. [COS]

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

Inspector Observations: Refrigerator door handles noted with food debris. [CA] Clean/sanitize equipment regularly.

Performance-Based Inspection Questions

Needs Improvement - Food in good condition, safe, unadulterated.

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
stewed cooked meat	glass door unit	35.00 Fahrenheit	
orange sauce	glass unit upstairs	41.00 Fahrenheit	
quaternary ammonium	3 comp sink sanitizer dispenser	200.00 PPM	
noodles	prep unit	39.00 Fahrenheit	
ambient	freezer- true	5.00 Fahrenheit	
milk- unopened	glass door unit- front	43.00 Fahrenheit	IR
chlorine	dishwasher	100.00 PPM	
noodles	counter	128.00 Fahrenheit	cooling
water	hand sinks- all	100.00 Fahrenheit	
tofu	2 door prep unit	38.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
ambient	2 door undercounter front unit	40.00 Fahrenheit	
ambient	glass door unit- front	36.00 Fahrenheit	

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Overall Comments:

Note- Department error- facility should be permitted as FP11- Risk category 3 as stated on Final inspection report. However, permit application was incorrect and facility was charged (FP10, risk category 2) \$1377.00 instead \$2281.00.

A new invoice to be sent to reflect the difference: \$2281.00- \$1377.00 = \$904.00 to be billed.

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 7/14/2026. 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: kapildev kusari
manager

Signed On: June 30, 2026