

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 FA0203453 - ORENS HUMMUS SHOP		Site Address 126 CASTRO ST, MOUNTAIN VIEW, CA 94041		Inspection Date 06/30/2021	
Program PR0302850 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name OREN'S HUMMUS MOUNTAIN		Inspection Time 14:00 - 14:45
Inspected By JENNIFER RIOS	Inspection Type ROUTINE INSPECTION	Consent By DARLETHA MORGAN	FSC Armando Mendiola 02/21/2022		

Placard Color & Score
GREEN
77

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		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		
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		X
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		X
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: Diced tomatoes, hummus and pico salad measured 49F-50F in cold hold inserts. Hummus inside cold hold insert drawer measured 55F. The ambient air of the unit measured 45F. Per PIC, the items had been placed in the unit at 11am and measured within temperature. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] PHF in unit will be discarded at 2pm (after four hours). Any other PHF placed in unit will be held under Time as a Public Health control and discarded after four hours or, ice baths will be used to maintain PHF at 41F or below.

Minor Violations

K14 - 3 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

Inspector Observations: Upper interior panel of ice machine had black mold like substance inside that did not appear to be touching the ice. [CA] Clean and sanitize ice machine and maintain.

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

Inspector Observations: Cold water was not provided at handwash sink by three compartment sink. [CA] Ensure that hot and cold water are provided at all times at handwash sink.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Floor sink in front service area was not draining liquid waste. [CA] Repair/replace floor sink and ensure that liquid waste is disposed of through working and approved plumbing systems.

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: Cold holding unit in preparation area was not maintaining PHF at 41F or below. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

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: 1. Observed knives stored between the back of the prep table and the wall. [CA] All cleaned utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination.

2. Pressurized cylinder in back preparation area was not fastened to a rigid structure. [CA] All pressurized cylinders shall be securely fastened to a rigid structure.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Observed wet mop stored against walls in janitorial area. [CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Diced tomatoes	Cold holding unit	37.00 Fahrenheit	
Pico salad	Cold hold insert Front unit	50.00 Fahrenheit	49F-50F
Ambient air	Cold holding - Front unit	45.00 Fahrenheit	
Feta	Cold holding drawer	41.00 Fahrenheit	
Hot water	Restroom handwash	110.00 Fahrenheit	
Ambient air	walk in fridge	40.00 Fahrenheit	
Quaternary ammonia	Three comp sink	200.00 PPM	
Ambient air	Reach in front service	41.00 Fahrenheit	
Diced tomatoes	Cold hold insert - Front unit	50.00 Fahrenheit	49F-50F
Hummus	Front self serve display	41.00 Fahrenheit	
Chlorine	Mechanical warewash	50.00 PPM	
Morocan beef	Walk in fridge	43.00 Fahrenheit	
Hummus	Cold hold insert - Front unit	50.00 Fahrenheit	49F-50F
Hummus	Cold hold unit	41.00 Fahrenheit	
Hot water	Three comp sink	120.00 Fahrenheit	
Quaternary ammonia	Sanitizing bucket	200.00 PPM	
Raw chicken	Cold holding drawers	36.00 Fahrenheit	
Falafel mix	Cold hold drawer - Front unit	55.00 Fahrenheit	

Overall Comments:

Report written off site. Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator.

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 **7/14/2021**. 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: No signature due to COVID-19.

Signed On: June 30, 2021