

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 FA0274434 - GOBI MONGOLIAN GRILL		Site Address 1035 E BROKAW RD 20, SAN JOSE, CA 95131		Inspection Date 09/21/2026		Placard Color & Score GREEN 79		
Program PR0414998 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name DBA GOBI MONGOLIAN GRIL		Inspection Time 13:35 - 17:25			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By BUU				FSC Grace Widjaja 6/30/2030

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						S
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures			X	X			S
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	X	
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	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	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

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: Employee rinsed drip tray from soft serve machine in handwash sink near grill. Employee also filled pitcher of water from handwash sink.

[CA] Handwash facilities shall be used for employee handwashing exclusively.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: The following potentially hazardous foods were found to be measuring 47F in the stand up refrigeration unit near the cookline: tofu in packaging; prepped tofu; ready to eat noodles; hot dogs; imitation crab. Ambient temperature of unit was measured at 47F with a probe thermometer. Employee in charge of prep indicated that all items were prepped 3 hours prior. PIC was instructed to move all PHFs into operable units under cold prep and to have someone out to repair the unit.

[CA] All potentially hazardous food items shall be held cold at or below 41F or held hot at or above 135F. Refrigeration unit shall be capable of maintaining temperature of 41F or below.

[COS] All PHF items were moved to operable refrigeration units.

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

**Inspector Observations: 1 dead American cockroach observed underneath water heater
1 dead German cockroach observed on floor under electrical box
2 dead German cockroaches observed behind spare wall panel in dry storage.**

Mouse droppings observed in back corner of dry storage area.

Roaches and droppings appeared to be dry and no evidence of active infestation observed.

[CA] Clean and sanitize all areas where droppings or dead roaches were observed.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Bottles of food coloring stored on shelf in dry storage next to and under chemicals such as WD40.

[CA] Toxic chemicals shall be stored below and away from food to prevent potential chemical adulteration of food and beverages.

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: Chef's knife with tip broken off observed in kitchen prep area.

[CA] Utensils and equipment used in facility shall be maintained in good repair. Discard any broken utensils or equipment.

Bowl being used as a scoop in bulk rice container.

[CA] Discontinue use of bowl as rice scoop. All utensils shall be used for their approved purpose.

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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: Food container lids soiled and stored on ground next to chest freezer.

[CA] Equipment and utensils used for food storage or prep shall be kept clean and sanitized and stored in an approved manner.

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

Inspector Observations: No standing thermometers inside of refrigeration units. Standing refrigerator in back kitchen measured ambient temperature of 47F taken with a probe thermometer.

[CA] Keep internal thermometers inside of all refrigeration units to ensure proper function and ambient temperature of unit.

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: Drain hoses from ice machine near microwave extend into floor sink.

[CA] Drain lines must be at least 1" above the floor sink or at a height twice the diameter of the drain in order to prevent backflow.

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 multiple gaps and holes in ceilings and walls throughout facility. Observed extra piece of wall paneling leaning against wall in dry storage area with two dead roaches behind it. Back door to facility propped open with piece of wood.

[CA] Maintain walls, floors, and ceilings of facility in good repair and free of gaps and holes to prevent ingress and harborage of vermin.

Keep exterior doors to facility closed to prevent ingress and harborage of vermin.

Employee's personal beverage open on counter in food prep area.

[CA] Employees shall keep any personal beverages covered with a lid to prevent spills or contamination of food or utensils/equipment/linens.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Cooked rice	rice cooker	167.00 Fahrenheit	
Ambient	under counter fridge	41.00 Fahrenheit	
Bean sprouts	cold prep counter	41.00 Fahrenheit	
Mushrooms	cold prep counter	41.00 Fahrenheit	
Hot water	prep sink	120.00 Fahrenheit	
Sliced hot dogs	cold prep counter	41.00 Fahrenheit	
Hot water	handwash sink near grill	100.00 Fahrenheit	
Hot water	handwash sink in back kitchen	100.00 Fahrenheit	
Imitation crab	cold prep counter	40.00 Fahrenheit	
Cut tomato	cold prep counter	41.00 Fahrenheit	
Soft serve mix	soft serve hopper	36.00 Fahrenheit	
Ready to eat noodles	cold prep counter	41.00 Fahrenheit	
Chlorine	mechanical warewashing machine	50.00 PPM	
Ambient	standing refrigerator	47.00 Fahrenheit	moved PHFs to operable fridge
Tofu	cold prep counter	39.00 Fahrenheit	

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Overall Comments:

Joint inspection with Kaytlen Swanson. Report written by Kaytlen Swanson.

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 **10/5/2026**. 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: Buu
Staff
Signed On: September 21, 2026