

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 FA0206757 - MA'S RESTAURANT		Site Address 1715 LUNDY AV 168, SAN JOSE, CA 95131		Inspection Date 09/09/2025		Placard Color & Score GREEN 66		
Program PR0306224 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PINGAN INTERNATIONAL INC		Inspection Time 11:45 - 13:55			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By HAY				FSC Not Available

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
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				N
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			N
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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use		
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Inside the large prep refrigerator inserts near the cookline: measured internal temperatures of tofu, raw squid, raw meats, raw chicken, and pooled eggs to be 65F.*

In the reach-down section of the same large prep refrigerator: measured internal temperature of raw shrimp to be 61F.

In a large plastic container near the cookline: measured internal temperature of cooked noodles to be 65F.

Operator stated all foods had been held since 10am today (approximately 2 hours prior at the time).

[CA] *Keep potentially hazardous foods at 41F and below or 135F and above.*

[SA] *Foods will be served or discarded by 2pm today.*

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *A manager's food safety certificate and employees' food handler cards were not available upon request.*

[CA] *Obtain a manager's food safety certificate and food handler cards. Store certificates in one place at the facility.*

REPEAT VIOLATION

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee rubbing their nose and returning to prepare food (no direct food or clean equipment contact was observed before specialist intervened).*

[CA] *Wash hands with soap and water after contaminating hands and before resume food prep.*

[COS] *Employee washed hands.*

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, 114125(b), 114141

Inspector Observations: *Observed heavy accumulation of pink/brown mold-like substance on the white baffle inside the ice machine. Ice was not in contact with the mold-like substance.*

[CA] *Keep ice machine clean.*

REPEAT VIOLATION

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

Inspector Observations: *Measured warm water at the restroom handsink to be 82F.*

[CA] *Provide warm water (100F) at the handsink.*

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)

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Inspector Observations: *Inside a refrigerator: observed raw meat skewers stored above mayonnaise.*

On the dry storage shelves: *observed uncovered containers of flour.*

[CA] Store raw animal products below/away from ready-to-eat foods to prevent contamination.
Cover dry foods to prevent contamination.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Inside the walk-in refrigerator and walk-in freezer: observed several food containers/boxes stored on the floor.*

[CA] Store foods at least 6 inches above the floor on approved shelving.

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

Inspector Observations: *Observed accumulation of grease/food debris on refrigerator handles.*

[CA] Keep handles clean.

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: *The large prep unit in front of the cookline was unable to keep foods at 41F and below. Measured ambient air temperature of unit to be approximately 65F with an IR thermometer.*

[CA] Repair refrigerator so that it can keep foods at 41F and below. DO NOT STORE POTENTIALLY HAZARDOUS FOODS INSIDE THIS UNIT UNTIL IT IS REPAIRED, UNLESS FOOD IS UNDER TIME AS A PUBLIC HEALTH CONTROL (TPHC).

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

Inspector Observations: *A metal probe thermometer was not readily available to kitchen staff.*

[CA] Have a metal probe thermometer readily available to all kitchen staff so that food temperatures can be checked throughout the day.

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: *Under the prep sink: observed lack of air gap between the drain pipe and the floor sink rim.*

[CA] Air gap between the drain pipe and the floor sink rim must be at least twice the diameter of the inlet and no less than 1 inch.

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 employee purse stored on a food prep shelf directly over the large food prep unit.*

Observed small hand sanitizer bottle on dry storage shelf among dry foods/clean equipment.

[CA] Store personal belongings below and away from food and food prep surfaces.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
WARM WATER	HANDSINK, RESTROOM	82.00 Fahrenheit	
WARM WATER	HANDSINK, KITCHEN	100.00 Fahrenheit	
COOKED MEAT	SMALL PREP UNIT	40.00 Fahrenheit	
COOKED MEAT, RAW MEAT, BROTH, BEAN SPROUTS	WALK-IN REFRIGERATOR	41.00 Fahrenheit	
COOKED CHICKEN	PREP UNIT, FRONT BEVERAGE PREP AREA	41.00 Fahrenheit	
HOT WATER	2-COMPARTMENT SINK	120.00 Fahrenheit	
RICE	RICE COOKER	145.00 Fahrenheit	
SOUP	HOT HOLDING	155.00 Fahrenheit	
SOFT SERVE MIX, UNOPENED SEALED CONTAINER	FRONT GLASS DOOR REFRIGERATOR	45.00 Fahrenheit	
COOKED NOODLES	CONTAINER NEAR COOKLINE	65.00 Fahrenheit	
RAW SHRIMP	LARGE PREP UNIT, COOKSTATION	61.00 Fahrenheit	
CHLORINE	DISHWASHER	50.00 PPM	
RAW CHICKEN	PREP COUNTER	41.00 Fahrenheit	
TOFU, RAW CHICKEN, RAW SQUID, POOLED EGGS, RAW MEATS	PREP INSERTS, COOKSTATION	65.00 Fahrenheit	

Overall Comments:

*****Repeat violations may result in enforcement action, including office hearings.*****

Discussed and emailed TPHC form to owner.

*****REPEAT NOTICE: Facility MUST have a state CDFA license for the soft serve machine. A valid CDFA license must be available for review at all times. Go to www.cdfa.ca.gov for information on obtaining a soft serve license.*****

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 **9/23/2025**. 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: Jun Wang
Owner
Signed On: September 09, 2025