

# 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

<b>Facility</b> FA0211438 - SU'S MONGOLIAN BBQ		<b>Site Address</b> 1111 EL CAMINO REAL, SANTA CLARA, CA 95050		<b>Inspection Date</b> 08/13/2025		<b>Placard Color &amp; Score</b> <div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b>  <b>65</b> </div>		
<b>Program</b> PR0302945 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> WANG, QING MEI & TIAN, WE		<b>Inspection Time</b> 11:45 - 13:30			
<b>Inspected By</b> KATHY VO		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> JENNY MA				<b>FSC</b> 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				
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		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						S
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							
K22	Sewage and wastewater properly disposed							
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	X	
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		
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	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned	X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean	X	
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations:** *Observed soap dispenser at the 2-compartment sink is empty. Observed lack of soap at the handwash station in the back storage area. Per PIC, the soap dispenser is broken. [CA] Handwash station shall be fully stocked and accessible at all times. [COS] PIC restocked soap and paper towels at both handwash stations during inspection.*

Follow-up By 08/18/2025
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K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations:** *In the self-service display cooler, measured beansprouts at 48F and tofu at 53F. Per PIC, all food in the display cooler was stocked approximately 1 hour prior to temperature measurement. The display cooler lid is continually opened and closed for self-service. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] PIC will discard beansprouts and tofu at the end of service (within 4 hours of transfer from the walk-in cooler). The display cooler lid shall be kept closed in between service.*

Follow-up By 08/18/2025
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### Minor Violations

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

**Inspector Observations:** *1. Facility lacks active food safety manager's certification. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.*

*2. Actively working employees lack food handler cards. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment. Food handler cards shall be available for review at all times.*

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

**Inspector Observations:** *Facility prepares ice cream on-site and lacks an active dairy license. [CA] Retail facilities that manufacture dairy products shall obtain the required dairy license from the California Department of Food and Agriculture.*

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

**Inspector Observations:** *Observed numerous rodent droppings in the following areas: underneath the 2-compartment sink and mechanical dishwasher, underneath the food preparation counter, behind the refrigeration units near the flat top range, and underneath storage shelves in the back kitchen area. No live activity or direct contamination of food observed. Reviewed pest control service reports. The last pest control services was received on 8/10/2025. [CA] Clean and sanitize affected areas. The premises of a food facility shall be maintained free of vermin.*

Follow-up By 08/18/2025
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K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations:** *Observed bag of onions stored on the floor and frozen foods stored on floor of walk-in freezer. [CA] Food shall be stored six inches above the floor to prevent contamination.*

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:** *Observed rice paddle for self-service is stored in ice water. [CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations:** *Observed wiping cloths are stored in bucket without sanitizing solution. Per PIC, wiping cloths are usually kept in chlorine sanitizing solution. [CA] Wiping cloths shall be kept in an approved sanitizing concentration when not in use.*

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K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

**Inspector Observations: Observed restroom doors do not have a self-closing device. [CA] Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations: Observed active storage of open foods in a 2-door upright cooler and freezer in the dining area. Floors are unapproved for food storage in this area and are missing cove basing. [CA] In areas where nonprepackaged food is handled, floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable. The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

Item	Location	Measurement	Comments
water	3-compartment sink (back)	120.00 Fahrenheit	
sanitizer (chlorine)	bucket	0.00 PPM	
rice	self-service rice cooker	170.00 Fahrenheit	
beansprouts	self-service cooler	47.00 Fahrenheit	
beef	2-door upright freezer	5.00 Fahrenheit	
beef	flat top range	160.00 Fahrenheit	Final cooking temperature.
water	3-compartment sink	120.00 Fahrenheit	
ambient	walk-in freezer	3.00 Fahrenheit	
frozen beef	self-service cooler	20.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
tofu	self-service cooler	53.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
produce	2-door upright cooler	41.00 Fahrenheit	
milk	walk-in cooler	41.00 Fahrenheit	

## Overall Comments:

**A follow-up inspection will be conducted within three business days to verify compliance of major violations. The first follow-up will be free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour during non-business hours, and upon inspector availability.**

**NOTE: Facility does not have a dedicated handwashing sink in the main kitchen area. Facility utilizes the wash-compartment of the 2-compartment sink and nearby employee restrooms for handwashing. During a change of ownership or remodeling, a designated handwash station must be installed in the kitchen area.**

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 **8/27/2025**. 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.

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## 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



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**Received By:** Jenny Ma  
Owner

**Signed On:** August 13, 2025