

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 FA0255586 - MOMOSAN SANTANA ROW		Site Address 378 SANTANA ROW 1130, SAN JOSE, CA 95128	Inspection Date 11/26/2025
Program PR0373266 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name MOMOSAN SANTANA ROW, I	Inspection Time 12:40 - 13:20
Inspected By HINA WYNE	Inspection Type LIMITED INSPECTION	Consent By ALDO MEJIAZ	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

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

Inspector Observations: Food inside the walk in cooler was measured 45F.

[CA] PHF shall be held at 41F and below.

NOTE: Facility has an appointment for a repair.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
PORK	WALK IN COOLER	45.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
CHICKEN KARRAGED	PREP COOLER	41.00 Fahrenheit	
NODDLE WATE	HOT HOLDING	200.00 Fahrenheit	
DUCK	ACTIVE COOLING	85.00 Fahrenheit	
QA SANITIZER	BUCKET	200.00 PPM	
HOT WATER	3-COMP SINK	130.00 Fahrenheit	
FRIES	PREP COOLER	40.00 Fahrenheit	
CHICKEN KARRAGE	WALK IN COOLER	45.00 Fahrenheit	COOKED THIS MORNING AMBIENT TEMPURATURE IS 45F

Overall Comments:

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 **12/10/2025**. 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

Aldo Mejia

Received By: ALDO MEJIA
 COOK
Signed On: November 26, 2025