

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 FA0240273 - MALA MALA		Site Address 10851 N WOLFE RD, CUPERTINO, CA 95014		Inspection Date 06/18/2026		Placard Color & Score GREEN 76		
Program PR0340339 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MALA MALA LLC		Inspection Time 13:40 - 15:15			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By JUN				FSC

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					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						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	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		
K34	Warewash facilities: installed/maintained; test strips	X	
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	X	
K39	Thermometers provided, accurate	X	
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		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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K48	Plan review		X
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: *MAJOR*

1. In the right open display cooler, konjac noodles measured between 49F - 50F, trip measured at 51F, soft tofu measured at 54F, all placed into the unit approximately 2.5 hours prior to measurement. Thermostat of unit set above 41F.

2. On dunnage rack at cook line, bone broth measured at 109F, cooked approximately 2 hours prior to measurement.

MINOR

1. In the right open display cooler, raw octopus measured at 46F, placed into the unit approximately 2.5 hours prior to measurement.

2. On dunnage rack at cook line, chicken broth on dunnage rack measured at 131F, cooked approximately 2 hours prior to measurement.

[CA]: Potentially Hazardous Food shall be cold held at 41F or below or hot held at 135F or above.

[COS]: Both broths reheated to at least 165F on stove top.

[SA]: PHFs in the open display case were relocated to walk in cooler to cool down.

Ambient temperature of unit was adjusted and measured to 41F.

Minor Violations

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)

Inspector Observations: Open display coolers did not have barriers or sneeze guards on unpackaged food in the beginning of inspection. Manager stated it is left open when there are customers dining in.

[CA]: Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.

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

Inspector Observations: Multiple containers of food stored directly on the floor at cook line and walk in freezer.

[CA]: Food shall be stored at least 6 inches elevated from the floor on approved shelving that is easily cleanable (ex. Dunnage racks)

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Testing method for Chlorine sanitizer not provided.

[CA]: Provide a testing method (test strips) for measuring Chlorine sanitizer level.

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: Household microwave observed at cook line.

[CA]: All equipment must be certified for sanitation by ANSI accredited certification program (NSF, UL EPH, UL Sanitation, CSA Sanitation, ETL Sanitation), smooth, easily cleanable, nonabsorbent and durable. All equipment producing grease laden vapors shall be installed under and approved hood system.

Unapproved scoops used for portioning.

[CA]: Discontinue storage of handle-less food equipment not approved for use as scoops. Provide food-grade scoops with handles for scooping

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K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Two burner stockpot is outside of the ventilation hood.

[CA]: All equipment must properly fit underneath hood and hood must have an over hang of 6 inches on all open sides to allow proper ventilation.

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

Inspector Observations: Missing thermometer for use in monitoring internal temperature of potentially hazardous food.

[CA]: Provide a thermometer that is accurate, easily readable, and suitable for measuring the internal temperature of food at all food preparation areas.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: Hand wash reminder signs not provided at hand sink stations.

[CA]: Provide hand wash reminder signs at all hand sink stations.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility added an automatic milk tea maker and 2 open display cases at front service area without obtaining approval from DEH Plan Check.

[CA]: Discussed with person in charge that any new construction, remodeling or structural change to the food facility, removing or installing new equipment, or any significant menu change, must submit complete plans to DEH Plan Check. Plan check requirements may be obtained at [www. https://deh.santaclaracounty.gov/](https://deh.santaclaracounty.gov/)

Follow-up By
07/16/2026

Plan Check General and Technical Questions:

Email: dehplancheck@deh.sccgov.org

(408) 918-3400

Submit plans to DEH Plan Check for the above mentioned equipment or remove equipment from premise.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
tofu skin	right open display case	41.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
ambient temp	prep line cooler	50.00 Fahrenheit	no PHFs stored
raw shell egg	prep line cooler	41.00 Fahrenheit	
water	1 comp prep sink	120.00 Fahrenheit	
beef broth	stock burner	145.00 Fahrenheit	
imitation crab	open display cooler left	41.00 Fahrenheit	
chlorine sanitizer	dish machine	50.00 PPM	
fish ball	left open display case	41.00 Fahrenheit	
water	hand sink front	100.00 Fahrenheit	
beef throat	walk in cooler	41.00 Fahrenheit	
tripe	walk in cooler	41.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted by 07/16/26 to verify compliance. The first follow up inspection is free of charge, any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$282/hr, minimum of one hour.

Facility began operation on 06/15/26 and all employees were hired less than 30 days from today. Ensure food safety manager certificate is provided within 60 days from start date of operation and food handler certificates shall be obtained within 30 days of employee hire date.

Facility has a large and deep pot that does not fit in the 3 comp sink. Manager stated large pot will be removed from the facility. If pot is not removed, provide an SOP or Clean In Place written document to Specialist for approval regarding ware-washing of equipment via email at Princess.Lagana@deh.sccgov.org.

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report updated on 06/23/26 to remove K45 violation. Report sent via email.

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 7/2/2026. 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: Jun Lei
Manager
Signed On: June 18, 2026