

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 FA0204359 - SULBING CAFE		Site Address 975 W DANA ST, MOUNTAIN VIEW, CA 94041	Inspection Date 06/18/2024
Program PR0302880 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name SULBING CALIFORNIA INC	Inspection Time 11:00 - 12:00
Inspected By DENNIS LY	Inspection Type LIMITED INSPECTION	Consent By SEUNGKI JOO	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

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

Inspector Observations: *Lack of single-use paper towels for handwash sinks located at the front counter and at the employee's restroom. [CA] All handwash sinks shall be able to provide warm water, soap, and single-use paper towels for employees to properly wash their hands.*

Correct violation prior to operating.

Minor Violations

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

Inspector Observations: *Hot water at the mop sink is measured at 114F. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.*

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: *Gap greater than 1/4" observed under the back door of the facility. [CA] Eliminate gaps greater than 1/4" to prevent the entrance of vermin.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	Handwash sink - kitchen	100.00 Fahrenheit	
Ambient	Walk-in cooler	9,999,999.00 Fahrenhe	
Hot water	Mop sink	114.00 Fahrenheit	
Hot water	Food prep sink	120.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Ambient	Food prep unit	40.00 Fahrenheit	
Ambient	Two-door reach-in cooler at front counter	40.00 Fahrenheit	
Ambient	Two-door reach-in freezer	12.00 Fahrenheit	
Ambient	Two-door reach-in cooler in kitchen	39.00 Fahrenheit	
Ambient	Walk-in freezer	10.00 Fahrenheit	
Hot water	Handwash sink - restrooms	104.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Sulbing Cafe

NEW OWNER: Sulbing California Inc

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1,107.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

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The Environmental Health Permit will be effective: 07/01/24 - 06/30/25 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 06/18/24**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

Facility is not yet operating at time of inspection. Unable to verified if dishwasher is operable due to PIC being unable to power it on. Three compartment sink for warewashing is available.

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 **7/2/2024**. 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: Seung Ki Joo
Owner

Signed On: June 18, 2024