

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 FA0288848 - MUMU HOT POT		Site Address 1273 LAWRENCE STATION RD, SUNNYVALE, CA 94		Inspection Date 08/31/2026		Placard Color & Score GREEN 92		
Program PR0433146 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name HU, HAN		Inspection Time 13:25 - 14:50			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By LINDSAY CHEN				FSC Yuanwen Ding 10/28/2026

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	X			
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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
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		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
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		

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K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Assembled vegetable box with raw tofu and fried tofu measured to be 43F-47F on top of prep cooler inserts. Per employee, boxes were assembled in the last 15-30 minutes.

[CA] PHFs shall be held at 41°F or below for cold holding.

Keep PHF under the prep cooler insert fill line to effectively maintain temperature.

[COS] Boxes were moved into 2 door upright cooler behind prep cooler.

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 measured to be 117F at 3-comp sink.

[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.

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: Prep sink at bar observed to have drying mat with sponge and dish soap. No active dishwashing at this sink observed at time of inspection. [CA] Wash, rinse, and sanitize dishes using 3-comp sink. Prep sink shall only be used to prep foods or dump foods.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Raw beef	Left under the counter cooler	32.00 Fahrenheit	
Fried tofu	On prep cooler inserts	47.00 Fahrenheit	
Fish balls	Prep cooler	38.00 Fahrenheit	
Chlorine	Upright dishwasher	50.00 Fahrenheit	
Raw beef	Right under the counter cooler	31.00 Fahrenheit	
Cream mix	Bar under counter cooler	39.00 Fahrenheit	
Cut tomatoes	Ice bath	37.00 Fahrenheit	
Raw tofu	2-door upright cooler	38.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Fried tofu	2-door upright cooler	40.00 Fahrenheit	
Hot water	3-comp sink	117.00 Fahrenheit	
Raw beef	2 door upright cooler	40.00 Fahrenheit	
Tripe	Prep cooler	37.00 Fahrenheit	
Udon	Delivery	35.00 Fahrenheit	
Milk	Bar under counter cooler	40.00 Fahrenheit	
Fried tofu	Delivery	32.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	

Overall Comments:

REMINDER: Food Safety Certificate observed to be about to expired in the next 2 months. Ensure food facility has at least one employee with valid food safety certificate.

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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 **9/14/2026**. 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: Lindsay Chen
PIC
Signed On: August 31, 2026