

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 FA0206128 - MOJO BURGER		Site Address 1401 FOXWORTHY AV, SAN JOSE, CA 95118		Inspection Date 10/08/2026		Placard Color & Score GREEN 88		
Program PR0307856 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name HAWK FOOD INC		Inspection Time 15:00 - 16:30			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By SARBJIT SINGH				FSC Sarbjit Singh 10/29/2028

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						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	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		
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		
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		
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

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

Inspector Observations: *In the prep cooler, the following potentially hazardous foods measured between 56-65F:*

- tomatoes 56F

- cheese 55F

- dairy based sauces 65F

Ambient of prep cooler measured 54F. Per PIC, potentially hazardous foods were placed inside prep cooler an hour prior.

[CA] *Potentially hazardous foods shall be held 41F and below or 135F and above.*

[SA] *PIC relocated tomatoes and cheeses to a working underdrawer cooler. Dairy based sauces were moved to an upright freezer to rapidly cool to 41F.*

Minor Violations

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: *In the front of the kitchen, ambient temperature of prep cooler measured 54F.*

[CA] *Cold holding units storing potentially hazardous foods shall maintain an ambient temperature of 41F and below.*

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

Inspector Observations: *In sanitizer bucket containing wiping cloths, quaternary ammonia sanitizer measured 100ppm.*

[CA] *Wiping cloths when not in use shall be stored in a sanitizer bucket containing sanitizer at the appropriate concentration, such as quaternary ammonia sanitizer at 200ppm.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
raw ground beef patty	underdrawer cooler	41.00 Fahrenheit	
onion rings	undercounter freezer	28.00 Fahrenheit	IR
tater tots	three door upright freezer	14.00 Fahrenheit	IR
raw chicken	underdrawer cooler	39.00 Fahrenheit	
hot water	warewashing sink	120.00 Fahrenheit	
chili	soup warmer	165.00 Fahrenheit	
warm water	kitchen handsink	100.00 Fahrenheit	
milk	two door upright cooler	37.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
chicken nuggets	two door upright freezer	13.00 Fahrenheit	IR
quaternary ammonia sanitizer	sanitizer bucket	100.00 PPM	remeasured to 200ppm
warm water	restroom handsink	100.00 Fahrenheit	

Overall Comments:

Operator provided payment confirmation for CDFA dairy license and is waiting for inspection.

Joint inspection with Natalie Hak. Report written by Natalie Hak.

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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 **10/22/2026**. 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

Sarbjit Singh

Received By: Sarbjit Singh
Owner
Signed On: October 08, 2026