

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 FA0275343 - MENG NAN BURGER SAN JOSE	Site Address 927 E ARQUES AV 121, SUNNYVALE, CA 94085	Inspection Date 10/23/2025
Program PR0416093 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name MENG NAN BURGER SAN JC	Inspection Time 12:00 - 12:45
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By REDON WONG

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/22/2025

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

Compliance of this violation has been verified on: 10/23/2025

Cited On: 10/22/2025

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

Compliance of this violation has been verified on: 10/23/2025

Cited On: 10/23/2025

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

Inspector Observations:

Final cook temperature of chicken wings measured between 158-160°F. Per staff they are cooked in the oven for 10 minutes.

[CA] Chicken shall be cooked to a minimum internal temperature of 165°F or above.

[COS] Chicken wings were returned to the oven to reach 165°F internally.

Minor Violations

Cited On: 10/22/2025

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 10/23/2025

Cited On: 10/22/2025

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Compliance of this violation has been verified on: 10/23/2025

Measured Observations

Item	Location	Measurement	Comments
Chicken Wings	Final Cook	160.00 Fahrenheit	Cooked to 165°F
Ambient Air	Walk in Cooler	40.00 Fahrenheit	
Chicken Wings	Walk in Cooler	38.00 Fahrenheit	
Chicken Thighs	Heat Lamp	150.00 Fahrenheit	

Overall Comments:

This is the first follow up inspection.

Observations:

K05: Staff were properly washing hands and donning gloves as required.

K06: All handwash stations were fully stocked.

K07: All food items were in appropriate time and temperature relationships.

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K26: Food was being properly thawed.

Continue to correct any pending violations.

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 **11/6/2025**. 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



Received By: Redon Wong
Area Supervisor
Signed On: October 23, 2025