

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 FA0240297 - MAPO BBQ		Site Address 3395 EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 01/27/2026		Placard Color & Score GREEN 79		
Program PR0340365 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JIN SONG SHU		Inspection Time 11:45 - 13:45			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By SONG SHU JIN				FSC Song Shu Jin 12/10/2030

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	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						S
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							
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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
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	X	
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	X	
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

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Observed plastic bins and a trash can stored in front of the main preparation area hand washing sink.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] The obstructions were relocated at the time of inspection.

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

Inspector Observations:

Measured the following foods at the front service area preparation cooler between 46F - 48F:

- Cooked broccoli
- Cooked raddish
- Bean sprouts

The person in charge stated the foods were placed in the unit approximately 1.5 hours prior.

[CA] PHFs shall be held at 41°F while cold holding.

[COS] The violation was corrected by relocating the foods to a separate cooler.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Observed cockroach activity at the following locations:

- Two dead adults on the floor between the janitorial sink and water heater
- Three dead adults on the floor below the preparation sink and on the water filter
- One dead adult on the floor below the back handwashing sink
- Two dead adults on the back counter top at the back beverage storage area
- Fecal spotting around the outlet below the preparation sink

A thorough inspection was conducted and no evidence of live cockroach activity was observed at this time. It was discussed with the operator that pest control services are conducted twice monthly.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

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:

Observed raw meats stored above ready to eat foods at the cooks line preparation cooler and walk in cooler.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

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Inspector Observations:

Observed food stored directly on the floor in the walk in cooler.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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:

A. Observed the gaskets at the two door reach in cooler at the back preparation area to be torn.

B. Observed cardboard being used to line the shelving throughout the facility.

[CA] Surfaces of equipment shall be smooth, easily cleanable, nonabsorbent, durable, and maintained in good repair.

C. Measured the ambient temperature of the front reach in cooler between 48F - 50F. Discontinue storing potentially hazardous foods in this unit until repaired and able to maintain foods at or below 41F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Observed utensils in multiple locations stored in stagnant water measuring between 56F - 58F.

[CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

A. Observed the waste outlet pipe of the three compartment sink with an insufficient air gap.

B. Observed waste water lines for the ice machine to sit below the rim and inside of the adjacent floor sink.

[CA] All water supply inlets including a spray nozzle attached at the warewash sink shall have an air gap at least twice the diameter of the water supply inlet and may not be less than one inch from the flood level rim of the floor sink.

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:

A. Observed a personal phone and open beverage container at the front preparation area across from the cooks line.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

B. Observed unused equipment (grill plates, CO2 cylinder) stored at the back beverage station.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

C. Observed the interior portions of the wall to be missing/damaged above the back door.

[CA] Complete sealing the wall prevent the entrance and harborage of vermin.

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Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Sanitizer concentration	Low temp dish machine	100.00 PPM	Chlorine
Raw beef	Walk-in cooler	41.00 Fahrenheit	
Raw beef	Two door upright freezer	10.00 Fahrenheit	
Water	Handwash sink	100.00 Fahrenheit	
Beansprouts, Broccoli, Radish	Preparation unit (front)	48.00 Fahrenheit	46-48F
Raw shelled eggs	Two door reach in cooler at front preparation line	42.00 Fahrenheit	
Water	Preparation sink	120.00 Fahrenheit	
Seafood	Two door reach in cooler at front preparation line	38.00 Fahrenheit	
Water	Three Compartment sink	121.00 Fahrenheit	
Sprouts	Plated	172.00 Fahrenheit	Cooking Temperature
Rice	Rice pot	162.00 Fahrenheit	

Overall Comments:

This inspection was conducted as a joint inspection by K. Vo. REHS, and J. Luces, REHS. This report was typed by J. Luces

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 **2/10/2026**. 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: George Kim
Person in charge
Signed On: January 27, 2026