

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 FA0255586 - MOMOSAN SANTANA ROW		Site Address 378 SANTANA ROW 1130, SAN JOSE, CA 95128		Inspection Date 11/12/2025	
Program PR0373266 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name MOMOSAN SANTANA ROW, I		Inspection Time 12:00 - 13:45
Inspected By HINA WYNE	Inspection Type ROUTINE INSPECTION	Consent By ALDO MEJIA	FSC Not Available		

Placard Color & Score
GREEN
76

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					
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	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		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		X
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	X	
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available	X	

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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: MAJOR: Food prep cooler near entrance was measured 45F - 48F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] Repair the unit.

MAJOR: The whole cooked duck inside the walk in cooler was measured 45F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

Two prep tables top across the cook line was measured 43F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] Close the lid when not in use.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: REPEAT VIOLATION: Lack Food safety Certification.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

[SA] Provide or post a copy of a Safe Serve for review.

Some employee lack food handlers card.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: Lack soap dispenser for the Bar hand washing sink.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

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

Inspector Observations: Boxes on floor near ice machine.

[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: Walk in cooler has a leakage from the ceiling vent. Three containers are catching drain water.

[CA] Repair walk in cooler leakage problem.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Lack monitoring thermometer for all three prep table coolers.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

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: Lack mop rack.

[CA] Mop rack or other devices not made available to hang and store cleaning tools.

Front door was open.

[CA] Facility shall be fully enclosed to prevent vermin entry.

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K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: Expired health permit was posted.

[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
QA SANITIZER	DISHWASHER KITCHEN	200.00 PPM	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
TOFU	PREP TABLE BOTTION - 2	40.00 Fahrenheit	
NODDLE SOUP	BEFORE SERVICE	165.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
QA SANITIZER	DISHWASHER BAR	200.00 PPM	
BEEF	WALK IN COOLER	38.00 Fahrenheit	
DUCK WHOLE	WALK IN COOLER	45.00 Fahrenheit	
DUCK	PREP TABLE TOP -2	43.00 Fahrenheit	
STEAM ROLLS	STEM CONTAINER	148.00 Fahrenheit	
TUNA	PREP TABLE BOTTOM - 3	45.00 Fahrenheit	
BEEF	HOT HOLDING	150.00 Fahrenheit	
QA SANITIZER	BUCKET	200.00 PPM	
TUNA STEAK	PREP TABLE BOTTOM - 3	48.00 Fahrenheit	
CHICKEN FRIED	ACTIVE COOLING	52.00 Fahrenheit	
TOFU	PREP TABLE BOTTOM -1	41.00 Fahrenheit	
CRAB	PREP TABLE BOTTOM -1	43.00 Fahrenheit	
PORK	HOT HOLDING	160.00 Fahrenheit	
TOMATOES	PREP TABLE - 3	44.00 Fahrenheit	
SHRIMPS	PREP TABLE BOTTOM - 1	40.00 Fahrenheit	
TOFU	PREP TABLE TOP - 1	43.00 Fahrenheit	

Overall Comments:

Place ice under the food above 41F while the units are repairing.

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 **11/26/2025**. 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

Aldo

Received By: aldo mejia
PIC

Signed On: November 12, 2025