

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 FA0213744 - GUMBA'S		Site Address 176 S MURPHY AV, SUNNYVALE, CA 94086		Inspection Date 01/17/2024		Placard Color & Score <div style="background-color: green; color: black; padding: 10px; text-align: center;"> GREEN 80 </div>		
Program PR0305406 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MAVALLE ENTERPRISES, INC		Inspection Time 12:35 - 14:10			
Inspected By JASLEEN PURI		Inspection Type ROUTINE INSPECTION		Consent By MAX VALLE				FSC Not Available

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						S
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						S
K06	Adequate handwash facilities supplied, accessible	X						S
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	X	
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	X	
K39	Thermometers provided, accurate	X	
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		
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

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

Inspector Observations: Observed lack of food safety manager certificate and employee food handler cards. [CA] Ensure owner or PIC has a valid food safety manager certificate and ensure all food employees have a valid food handler card and keep certificates on file in facility for review by specialist.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Observed black substance on interior panel of ice machine. This portion of panel is currently not directly touching ice. [CA] Clean & sanitize interior panel of ice machine following manufacture directions.

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

Inspector Observations: Observed some containers of food stored on floor in walk-in-cooler. [CA] Store food 6 inches above the floor on approved shelving.

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: Observed lack of chlorine sanitizer test strips to measure applicable sanitization method used during warewashing. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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: Observed torn gasket of reach in freezer and 2 door produce cooler. [CA] Repair/replace damaged gaskets of these units.

Observed missing handle of slider freezer door. [CA] Replace missing handle of slider freezer door.

Observed non commercial cooler/freezer unit in kitchen. [CA] Use ANSI certified commercial equipment.

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 unrestricted CO2 tank next to dishwashing machine. [CA] All pressurized cylinders shall be securely fastened to a rigid structure.

Observed double stacking of food without lid in between in cold holding prep unit. [CA] When double stacking containers of food, use a lid in between to prevent contamination.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Observed excess build up on hood filters of hood above pizza oven. [CA] Clean hood filters of hood above pizza oven.

Observed gaps between hood filters of hood above stove. [CA] Ensure there are no gaps between hood filters of hood to provide adequate ventilation.

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

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Inspector Observations: *Observed lack of metal probe thermometer to measure internal food temperatures. [CA]
Provide an accurate metal probe thermometer to measure internal food temperatures.*

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: *Observed lack of swing spout faucet at warewashing sink, only sprayer available. [CA]
Install a swing spout faucet at warewashing sink long enough to reach all compartments.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cut tomatoes	cold holding prep	40.00 Fahrenheit	
meat sauce	walk-in-cooler	41.00 Fahrenheit	
clam chowder	hot holding	145.00 Fahrenheit	
milk	reach down cooler	41.00 Fahrenheit	
chicken wings	reach in freezer	7.00 Fahrenheit	
meat sauce	hot holding	141.00 Fahrenheit	
cheese	reach down cooler	41.00 Fahrenheit	
chlorine	dishwashing machine	50.00 PPM	
chicken	cold holding prep	41.00 Fahrenheit	
fries	reach in freezer	9.00 Fahrenheit	
hot water	prep sink/warewashing sink	120.00 Fahrenheit	
cheese	walk-in-cooler	40.00 Fahrenheit	
hot water	handsinks - kitchen & restrooms	100.00 Fahrenheit	

Overall Comments:

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 **1/31/2024**. 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: Max Valle
Owner
Signed On: January 17, 2024