

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 FA0288171 - BUND STORY (MORE THAN BENTO)		Site Address 682 BARBER LN, MILPITAS, CA 95035	Inspection Date 10/13/2025
Program PR0432114 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name BUND STORY LLC	Inspection Time 10:35 - 11:15
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By OPHELIA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/06/2025

K05 - 8 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: 10/13/2025

Cited On: 10/06/2025

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

Compliance of this violation has been verified on: 10/13/2025

Cited On: 10/06/2025

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

This violation found not in compliance on 10/13/2025. See details below.

Cited On: 10/13/2025

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

Inspector Observations:

Large quantities of lotus paper wrapped sticky rice measured 74F-78F while maintained out in ambient. Pooled eggs and sliced tomatoes measured 75F-79F. Per staff, all items had been taken out of refrigeration 1 hour prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] PHF's relocated to various refrigeration units.

Cited On: 10/06/2025

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Compliance of this violation has been verified on: 10/13/2025

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted on 10/06/2025

Compliance of the following has been verified:

**K05: Hands not clean/improperly washed/gloves not used properly:
- Proper handwashing procedures observed**

K06: Inadequate handwash facilities: supplied or accessible

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- All handwash stations observed to be unobstructed and properly stocked with soap and paper towels

K18: Non-compliance with ROP/HACCP Plan

- Vacuum sealing machine has been removed from the facility. No PHF's in ROP observed.

Compliance of the following was not verified:

K07: Improper hot and cold holding temperatures:

- Large quantities of lotus paper wrapped sticky rice (rice dumpling) measured 74F-78F while maintained out in ambient. Pooled eggs and sliced tomatoes measured 75F-79F. Per staff, all items had been taken out of refrigeration 1 hour prior.

One major violation cited during follow-up inspection.

Continue to work on the violations cited during the last routine inspection conducted on 10/06/2025.

Notes:

Facility has discontinued the use of the upright clear door cooler that is located in front of the dining area until a technician can arrive to repair the unit.

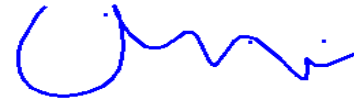
All reduced-oxygen packaging of PHFs require a state approved HACCP. Submit HACCP to the Food and Drug Branch of California Department of Public Health (CDPH) if facility wishes to resume ROP'ing of PHF's.

Facility states that they were wholesaling ROP pork to a warehouse (once or twice a week, or once every two weeks). If facility wishes to resume these types of sales, a Processed Food Registration (PFR) from CPDH must be obtained first.

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 **10/27/2025**. 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: Ophelia
Staff

Signed On: October 13, 2025