

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 FA0304516 - BUN ME UP		Site Address 23 N MARKET ST, SAN JOSE, CA 95113	Inspection Date 09/01/2026
Program PR0447385 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name LEEANG LLC	Inspection Time 12:45 - 13:45
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By PABLO	

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

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

Inspector Observations:

PHFs (rice, meats, etc) in the upright hot box were measured between 105-125F. Per PIC, they were placed in there about 2 hours prior. hot box was set to 125F.

[CA] Potentially hazardous foods shall be held at or below 41/45°F or at or above 135°F.

[SA] PIC agreed to discard items after service (11 am-3pm) resulting in food being under time control for <4 hours.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

1. Observed Vermin: Documented in the following areas:

- Fresh Droppings behind the two ice machines in the kitchen.
- Fresh Droppings in the "green room" storage area.
- Fresh Droppings in the space near the water heater and stacked undercounter coolers.
- Fresh Droppings in the storage space near the ladder holding chairs.
- Fresh Droppings in the bar area between the back well and Pepsi branded cooler.
- Fresh Droppings in the storage area behind the bar.

Note: Per PIC, they deep cleaned the kitchen on Friday and did not see evidence of vermin at time of the cleaning. Per PIC, the activity is new.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Anjani Sircar

4. Notification: The person in charge during inspection, Joshua, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

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:

1. There is a pipe leaking on to the floor near the water heater.

2. The handwash station in the kitchen is leaking at the waste pipe.

[CA] Repair plumbing fixture and maintain in clean and good repair. Eliminate leaks.

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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:

1. The front doors were propped open.

[CA] Keep door closed at all times to prevent the entrance and harborage of vermin.

2. The storage room "green room" and the area near the water heater are disorganized.

3. The two ice machines in the kitchen are in disrepair and not in use.

[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. Organize storage areas to allow for easier cleaning.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

1. There is a hole in the wall behind the upright cooler in the kitchen near the storage hallway.

2. The "green room" has gaps in the junction between the wall and ceiling in the back area.

3. The wall in the storage area with the chairs has holes.

[CA] Keep the floors, walls, and ceilings of the facility clean and in good repair. Seal or repair gaps and holes to prevent vermin entrance and harborage.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Pork	Hot Box	120.00 Fahrenheit	
Rice	Hot Box	108.00 Fahrenheit	

Overall Comments:

Limited inspection conducted due to observed major violation during initial walk through.

Facility is serviced by Planet Orange Pest Control.

Facility is hereby closed due to evidence of a vermin infestation.

- Facility shall:

- Provide pest control report from a licensed pest control company that indicates the type of control measures taken and that the facility has been treated.

- Eradicate all live and dead rodents and insects from the facility.

- Clean and sanitize the affected area(s) and equipment.

- Dispose of all food items that have been adulterated/contaminated.

- Seal holes (e.g. in walls and ceilings, repair coved base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed; screen openable windows.

- Eliminate harborage inside and outside of the facility - remove unused/cast-off equipment, contributory vegetation, etc.)

- Eliminate food and water sources inside and outside the facility.

- Properly store items (e.g. at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas).

- Properly store and dispose of garbage and other waste (e.g. bagged wastes, keep dumpster lids closed, frequent removal).

** Please note that pest control treatments for rodents or insects may require a sufficient amount of contact time for these to

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be effective. Consult with pest control company for guidelines on eliminating harborage, entryways, and food/water sources.

- The first follow up inspection shall be free of charge. Any and all subsequent follow-up inspection shall be billed at \$282/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability

CLOSURE / PERMIT SUSPENSION NOTICE

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 **9/15/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Pablo Ramirez
Kitchen Manager - Bun Me Up

Signed On: September 01, 2026