

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 FA0205425 - BON CHON - SILVERCREEK		Site Address 1071 E CAPITOL EX, SAN JOSE, CA 95121		Inspection Date 07/03/2025		Placard Color & Score GREEN 74		
Program PR0302512 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CHOCO BEANS, INC		Inspection Time 11:15 - 13:00			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By ALFREDO CONOZ				FSC TAEKGEUN LEE 2-24-30

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		
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			S
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				S
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		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
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	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	X
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	X	
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

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

Inspector Observations: FOUND 7 BOTTLES WITH SALAD DRESSING AT 47F STORED IN THE SLIDE DOOR REFRIGERATOR FOR OVER 24 HRS. [CA] STORE COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. SEE VC&D

FOUND THE EGGS IN THE SERVICE REFRIGERATOR AT 45F. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. NOTE: OPERATOR STATES THAT THE EGGS HAVE BEEN STORED IN THE REFRIGERATOR FOR LESS THAN 2 HRS.

Minor Violations

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

Inspector Observations: FOUND EXPIRED FOOD HANDLER'S CARDS FOR THE FOOD EMPLOYEES. [CA] PROVIDE FOOD HANDLER'S CARDS.

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: FOUND THE CONCENTRATION OF QUATERNARY AMMONIUM AT 300 PPM AT THE 3 COMPARTMENT SINK. [CA] PROVIDE 200 PPM QUATERNARY AMMONIUM SANITIZER.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: FOUND SYRUP BUILD UP INSIDE THE FRONT REFRIGERATOR AT THE BAR. [CA] CLEAN THIS AREA MORE OFTEN.

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: FOUND THE SLIDE DOOR REFRIGERATOR UNABLE TO KEEP THE COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. [CA] REPAIR/ADJUST THE REFRIGERATOR SO THAT IT CAN KEEP THE COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW.

Follow-up By
07/17/2025

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

Inspector Observations: FOUND EXCESSIVE GREASE ON THE BAFFLES AT THE HOOD. THERE IS A GAP AT THE HOOD. [CA] CLEAN THE HOOD BAFFLES MORE OFTEN, PROVIDE COMPLETE BAFFLES TO ELIMINATE THE GAP.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: FOUND THE CONCENTRATION OF QUATERNARY AMMONIUM SANITIZER IN THE SANITIZER BUCKET AT 300 PPM. [CA] PROVIDE 200 PPM SANITIZER LEVEL. COS

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: FOUND THE HAND WASH SINK AT THE BAR TO BE SLOW DRAINING. [CA] REPAIR THE SINK.

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

Inspector Observations: FOUND FOOD DEBRIS ON THE FLOOR BEHIND THE ICE MACHINE. [CA] CLEAN THIS AREA MORE OFTEN.

Performance-Based Inspection Questions

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All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
DUMPLINGS	WALK IN FREEZER	1.00 Fahrenheit	
BEEF	WALK IN COOLER	35.00 Fahrenheit	
BEEF	WALK IN COOLER	39.00 Fahrenheit	
QUATERNARY AMMONIUM SANITIZER	3 COMPARTMENT SINK	400.00 PPM	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
SALAD DRESSING	SLIDE DOOR REFRIGERATOR	47.00 Fahrenheit	
CHICKEN	WALK IN COOLER	34.00 Fahrenheit	
EGGS	REACH IN REFRIGERATOR	45.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
SHRIMP	WALK IN FREEZER	16.00 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 **7/17/2025**. 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: TEDDY LEE
MANAGER
Signed On: July 03, 2025