

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 FA0208539 - BUN CHA CA DA NANG		Site Address 2955 SENTER RD 80, SAN JOSE, CA 95111		Inspection Date 10/02/2026		Placard Color & Score YELLOW 54		
Program PR0330778 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BUN CHA CA DA NANG		Inspection Time 14:10 - 17:20			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By THI				FSC My Nguyen 05/16/30

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						
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		X			N
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	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		N
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	X	
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		
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	X	
K40	Wiping cloths: properly used, stored	X	
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		
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: 1. At the front and kitchen handwashing sink, no soap was available at the time of inspection.

[CA] Provide hand soap in dispenser at all handwashing sinks.

[COS] Employee provided soap in front handwashing sink dispenser.

2. Observed employee rinsing gloved hands in warewashing sink.

[CA] Ensure gloves are removed before washing hands with soap and warm water in the handwashing sink.

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

Inspector Observations: 1. On the kitchen prep table, rice vermicelli noodles measured 76F. Per PIC, noodles had been made and stored in ambient temperature 3.5 hours prior.

Follow-up By
10/16/2026

2. In the reach in freezer, fish cakes measured 50F. Per PIC, fish cakes had been made and stored in freezer 7 hours prior. All other food items in freezer were frozen.

3. In the bottom portion of the prep fridge, flat yellow noodles measured 60F. Per PIC, noodles had been placed in cooler 5 hours prior. Other food items in cooler measured 41F and below.

[CA] Potentially hazardous foods being cold held shall maintain a temperature of 41F and below.

[COS]

1. PIC discarded rice vermicelli noodles after 4 hours from the time it was removed from temperature control. See VC&D report.

2. PIC discarded fish cakes. See VC&D report.

3. PIC discarded flat yellow noodles. See VC&D report.

Minor Violations

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

Inspector Observations: Employee food handler card expired.

[CA] Employees that handle, prepare, and serve nonprepackaged food shall have a valid food handler card.

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

Inspector Observations: At the kitchen handwashing sink, observed a tray of food stored on top.

Follow-up By
10/16/2026

[CA] Handwashing sinks shall be clean, accessible, and unobstructed at all times.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: No consumer advisory provided for use of raw egg in egg coffee.

[CA] Provide consumer advisory for the use of raw eggs in uncooked foods. Consumer advisory shall state "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness, especially if you have certain medical conditions."

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K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *In the mop sink, observed mop bucket filled with soiled water.*

[CA] *Mop water shall be disposed in the mop sink to prevent the attraction of insects and vermin.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Observed evidence of fly activity.*

[CA] *Eliminate all fly presence. Keep the front door closed at all times to prevent the entrance of insects and vermin.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *1. In the walk in cooler, observed raw marinating chicken stored over pineapples and food equipment.*

[CA] *Store raw animal products such as chicken, beef, and eggs, below ready to eat foods to prevent cross-contamination.*

2. Adjacent to the mop sink, observed box of onions being stored.

[CA] *All food shall be separated and protected from possible 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: *By the front handwashing sink, observed ice machine with broken lid. No ice was stored inside machine.*

[CA] *Ensure all equipment and utensils are fully operative and in good repair.*

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

Inspector Observations: *In the kitchen, observed one inoperable ceiling light panel.*

[CA] *Adequate lighting shall be provided in all areas to facilitate cleaning and inspection.*

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

Inspector Observations: *On the outside of the walk-in cooler, observed inoperable thermometer.*

[CA] *All cold holding units holding potentially hazardous foods shall have a thermometer to ensure ambient temperature is 41F and below.*

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

Inspector Observations: *On the shelf above the warewashing sink, observed wiping cloth stored on dry dishes. On the bottom portion of the prep fridge, observed wiping cloths stored in between door.*

[CA] *Wiping cloths shall be stored in a sanitizing bucket with sanitizer at the appropriate concentration, such as chlorine at 100ppm or quaternary ammonia at 200ppm.*

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

Inspector Observations: *Observed grime underneath cooking equipment throughout facility.*

[CA] *Regularly clean under cooking equipment to prevent accumulation of debris.*

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Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
hot water	warewashing sink	120.00 Fahrenheit	
warm water	restroom hand sink	100.00 Fahrenheit	
warm water	kitchen handsink	100.00 Fahrenheit	
ambient	reach in freezer	27.00 Fahrenheit	
marinated chicken	walk-in cooler	65.00 Fahrenheit	diligent prep
rice	stove	200.00 Fahrenheit	
fish cakes	bottom portion of prep fridge	41.00 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 **10/16/2026**. 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.

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: Thi
PIC
Signed On: October 02, 2026