

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 FA0282737 - INCHIN'S BAMBOO GARDEN		Site Address 55 RIVER OAKS PL 70, SAN JOSE, CA 95134		Inspection Date 04/09/2024		Placard Color & Score <div style="background-color: green; color: black; padding: 10px; text-align: center;"> GREEN 83 </div>		
Program PR0424110 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LOTUS GLOBAL CORPORATI		Inspection Time 12:10 - 14:20			
Inspected By GLENCIJOY DAVID		Inspection Type ROUTINE INSPECTION		Consent By ASTON				FSC Priyal Sheth 05/11/2024

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						N
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		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				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	X	
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		
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
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		
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: Measured bean sprouts at 53F, eggs at 50F in ice bin. Per chef, food has been out for less than two hours.

Measured noodles at 64F and noodles and rice at 73F on cart. Per chef food has been out for less than two hours.

Measured curry at 60F in right prep cooler. Per chef, food was left out for less than one hour.

Measured tofu at 50F, chicken at 51F, and carrots and peas at 48F in ice bin in service area.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Ice was added to both ice bins. Curry was left in prep cooler. Noodles and noodles and rice were moved to walk in cooler.

Minor Violations

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: Clean, wet utensils and containers are stacked directly on top of one another and stored in a way that does not facilitate air drying. [CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

Accumulation of black mold-like substance on inner panel of ice machine. [CA] Clean and sanitize interior of ice machine regularly.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Chicken thawing on cart at room temperature.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways:

- 1) under refrigeration that maintains the food temperature at 41°F or below,**
- 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain,**
- 3) in a microwave oven if immediately followed by immediate preparation,**
- 4) as part of a cooking process.**

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: Single-use containers are re-used to store food. [CA] Food containers intended for single use shall not be reused.

Cardboard used to line shelving throughout prep area and floor at cook line. [CA] Discontinue the use of cardboard boxes to line shelves and flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

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

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Inspector Observations: *Clean pan stored hanging near handwash sink where it is exposed to handwash splash. [CA] Properly store utensils and equipment in a clean and sanitary manner where they are not exposed to splash, dust, or other contamination.*

Cloth towel used in direct contact with food. [CA] Linen shall not be used in contact with food.

Scoop handles stored in direct contact with bulk foods. Cups and bowls with no handles used as scoops for bulk foods. [CA] Provide scoop with handle and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

Drink mixes, bitters, single-use items are stored in men and women's restrooms. [CA] Cleaned and sanitized equipment, utensils, laundered linens, single-use articles, and cabinets used for the storage of food, cleaned and sanitized equipment, utensils, laundered linens, and single use articles shall not be in restrooms. Properly store utensils and equipment in a clean and sanitary manner where they are not exposed to splash, dust, or other contamination.

Performance-Based Inspection Questions

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

Measured Observations

Item	Location	Measurement	Comments
tomatoes	walk in cooler	41.00 Fahrenheit	
lamb	prep cooler - left	38.00 Fahrenheit	
chicken	prep cooler - left	36.00 Fahrenheit	
egg	prep cooler - middle	40.00 Fahrenheit	
noodles	walk in cooler	41.00 Fahrenheit	
cauliflower	prep cooler - middle	41.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
paneer	prep cooler - middle	44.00 Fahrenheit	prep
curry	prep cooler - right	60.00 Fahrenheit	
dumplings	walk in cooler	41.00 Fahrenheit	
chicken nuggets	chest freezer	12.00 Fahrenheit	IR
marinated paneer	prep cooler - middle	38.00 Fahrenheit	
beef	prep cooler - left	37.00 Fahrenheit	
noodles and rice	cart	73.00 Fahrenheit	
noodles and rice	walk in cooler	41.00 Fahrenheit	
marinated paneer	walk in freezer	-3.00 Fahrenheit	IR
dumplings	walk in freezer	-2.00 Fahrenheit	IR
bean sprouts	ice bin	53.00 Fahrenheit	
shrimp	ice bin	39.00 Fahrenheit	
samosa	prep cooler - middle	41.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
chicken	ice bin - service line	51.00 Fahrenheit	
chicken	prep cooler - left	38.00 Fahrenheit	
hot water	handwash sinks	100.00 Fahrenheit	
sauce	hot hold unit	145.00 Fahrenheit	
cauliflower	cart	84.00 Fahrenheit	cooling
tofu	ice bin - service line	50.00 Fahrenheit	
soup	hot hold unit - service area	149.00 Fahrenheit	
hot water	three compartment sink - bar	120.00 Fahrenheit	
chlorine	warewash machine	50.00 PPM	
rice	rice cooker	138.00 Fahrenheit	
noodles with vegetables	wok	135.00 Fahrenheit	
half and half	prep cooler - right	41.00 Fahrenheit	
carrots and peas	ice bin - service line	48.00 Fahrenheit	
butter	prep cooler - right	49.00 Fahrenheit	prep
noodles	cart	64.00 Fahrenheit	
chlorine	warewash machine - bar	50.00 PPM	
baby corn	prep cooler - middle	41.00 Fahrenheit	
tomatoes	prep cooler - right	41.00 Fahrenheit	

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Overall Comments:

Copies of all employees food handler cards shall be available for review.

Reviewed proper use and filling of ice bins for PHFs.

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 **4/23/2024**. 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: Amita
Manager
Signed On: April 09, 2024