

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 FA0255906 - BUON ME CAFE		Site Address 1111 STORY RD 1003, SAN JOSE, CA 95122	Inspection Date 09/24/2024
Program PR0374286 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name BUON ME CAFE CORP	Inspection Time 14:25 - 15:25
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By NGOC B.	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 09/19/2024

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: 09/24/2024

Cited On: 09/19/2024

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

Compliance of this violation has been verified on: 09/24/2024

Cited On: 09/19/2024

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 09/24/2024

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Raw beef	Food preparation refrigerator	40.00 Fahrenheit	
Sliced beef offals	Food preparation refrigerator	41.00 Fahrenheit	
Pork gizzards	Food preparation refrigerator	41.00 Fahrenheit	
Cooked macaroni noodles	Two-door upright refrigerator	40.00 Fahrenheit	
Sliced pork	Two-door upright refrigerator	40.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Beef meat balls	Ambient	117.00 Fahrenheit	Cooling
Soup	Cook line	138.00 Fahrenheit	
Sliced tomatoes	Food preparation refrigerator	41.00 Fahrenheit	
Hot water	Three-compartment sink	122.00 Fahrenheit	
Beef offal	Two-door upright refrigerator	40.00 Fahrenheit	
Sliced deli meats	Food preparation refrigerator	40.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 9/19/2024.
- Facility has corrected the following:
 - K05M - Hands not clean/improperly washed/gloves not used properly:
 - At time of inspection, observed employees properly washing hands as required.
 - K07M - Improper hot and cold holding temperatures:
 - All PHF items measured 41F and below or at 135F and above.
 - PHF items measuring between 41F and 135F were, either cooling, used for preparation less than hour prior, or subjected to time as a public health control (TPHC)
 - Items subjected to TPHC were properly documented using time logs.

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- **K13M - Food not in good condition/unsafe/adulterated:**
- **Food observed to be in good and safe condition.**

- **At time of follow-up, various operational procedures were discussed with manager:**
- **Reheating and hot holding of PHF items for banh mi.**
- **Utilizing cooling logs.**

- **Facility has earned a green pass placard.**

- **Continue to address all other violations noted on previous inspection report.**

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 **10/8/2024**. 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: Ngoc B.
Manager

Signed On: September 24, 2024