

# 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

<b>Facility</b> FA0271817 - BURMA ROOTS		<b>Site Address</b> 1100 LINCOLN AV 101, SAN JOSE, CA 95125		<b>Inspection Date</b> 06/20/2025	
<b>Program</b> PR0410975 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> BURMA DREAM LLC		<b>Inspection Time</b> 13:30 - 15:30
<b>Inspected By</b> ANABELLE GARCIA	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> EI AUNG	<b>FSC</b> Khin Thu 04/24/2030		

<b>Placard Color &amp; Score</b> <span style="font-size: 2em; font-weight: bold;">YELLOW</span> <span style="font-size: 3em; font-weight: bold;">65</span>
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RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
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						
K06 Adequate handwash facilities supplied, accessible			X				N
K07 Proper hot and cold holding temperatures		X					
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods			X				N
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					
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	X	
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		X
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: In the 2 door preparation cooler inserts: raw chicken, raw beef, and raw shrimp measured 50-51F. Inserts observed overfilled. Per food employee, food items stored in unit at 11am.**

Follow-up By  
06/23/2025

**[CA] Potentially hazardous foods shall be held cold at 41°F or below to prevent bacterial growth.**

**[SA] Top layer of raw food items was removed from containers and relocated to the walk in cooler for rapid cooling.**

K14 - 8 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: Ice scoop stored on soiled surface of ice machine.**

Follow-up By  
06/23/2025

**[CA] Ensure food contact surfaces are clean at all times.**

**[COS] Operator washed ice scoop and stored it in a metal container.**

### Minor Violations

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

**Inspector Observations: Warewash area handwash station is lacking paper towels in dispenser. Roll of paper towels available outside of dispenser. Per operator, a new paper towel dispenser will be installed.**

**[CA] Single-use paper towels shall be provided in dispensers to prevent contamination.**

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations: On preparation counter: cooked chicken curry, measuring 167F, observed in deep container. No active cooling observed.**

**[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours.**

**Approved cooling methods include:**

- 1) Placing the food in shallow pans
- 2) Separating the food into thinner or smaller portions
- 3) Using rapid cooling equipment (Ex. blast chiller)
- 4) Using containers that facilitate heat transfer (ex. stainless steel)
- 5) Adding ice as an ingredient
- 6) Using ice paddles
- 7) Using an ice bath and stirring frequently
- 8) Accordance with a HACCP plan.

**Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.**

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: Water at preparation sink measured 118F.**

**[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.**

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

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**Inspector Observations: 1) Dust accumulation on fan guard in walk in cooler.**

**2) Accumulation of dust, grime, and food debris observed on refrigeration units and cooking equipment.**

**[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Routinely clean nonfood-contact surfaces to prevent build up.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: Expired quaternary ammonium test strips observed.**

**[CA] Provide new test strips.**

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: Aluminum foil and cardboard used to line shelving back prep area.**

**[CA] Discontinue use of unapproved materials to line shelves.**

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

**Inspector Observations: Bowls used as scoops in multiple bulk food containers.**

**[CA] Provide scoops with handles. Store scoop handles in such a way that the handle does not come in direct contact with food to prevent contamination.**

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

**Inspector Observations: Facility is lacking a metal probe thermometer to measure internal food temperatures.**

**[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.**

## Performance-Based Inspection Questions

- Needs Improvement - Proper cooling methods.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.

## Measured Observations

Item	Location	Measurement	Comments
chlorine	dishwasher	50.00 PPM	
raw beef	2 door upright freezer	2.00 Fahrenheit	IR
water	janitorial sink, 2 comp prep sink, 3 comp sink	120.00 Fahrenheit	
butter	single door upright cooler	37.00 Fahrenheit	IR
cooked chicken curry	prep counter	167.00 Fahrenheit	improper cooling
water	handwash sinks	100.00 Fahrenheit	
beef curry	walk in cooler	37.00 Fahrenheit	
raw beef	3 door prep cooler insert	51.00 Fahrenheit	
ambient	walk in cooler	38.00 Fahrenheit	
water	prep sink	118.00 Fahrenheit	
lamb curry	3 door prep cooler insert	40.00 Fahrenheit	
chicken curry	steam table	170.00 Fahrenheit	
lentil broth	steam table	158.00 Fahrenheit	
quaternary ammonium	sanitizer bucket	200.00 PPM	
raw chicken	3 door prep cooler insert	50.00 Fahrenheit	
raw shrimp	3 door prep cooler insert	51.00 Fahrenheit	

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## Overall Comments:

*Routine inspection conducted in conjunction with complaint investigation: CO0157117*

*A follow up inspection will be conducted within 3 business days. The 1st follow-up inspection is free of charge. Any and all subsequent follow-up inspections will be billed at the approved hourly rate of \$298/hr, minimum of one hour.*

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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 7/4/2025. 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



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Received By: Ei Aung  
manager  
Signed On: June 20, 2025