

# County of Santa Clara

## Department of Environmental Health

### Consumer Protection Division

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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 07/30/2025
Program PR0374286 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name BUON ME CAFE CORP	Inspection Time 11:50 - 12:00
Inspected By HENRY LUU	Inspection Type LIMITED INSPECTION	Consent By ANNIE (VIA PHONE)



### Comments and Observations

#### Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: At time of investigation, hand wash sink at the bar area was obstructed with a strainer and lacked hand soap.**

**[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.**

**[COS] Employee provided manual pump bottle of hand soap. Obstruction was removed.**

#### Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations: Employee observed using personal cellphone and then continuing onto food preparation without washing hands.**

**[CA] Ensure employees are properly washing hands as required. Employees shall wash their hands in all of the following instances:**

- (1) Immediately before engaging in food preparation, including working with non-prepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.**
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.**
- (3) Immediately after using the toilet room and again when returning into the kitchen.**
- (4) After caring for or handling any animal allowed in a food facility in pursuant to this part.**
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.**
- (6) After handling soiled equipment or utensils.**
- (7) During food preparation as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.**
- (8) When switching between working with raw food and working with ready-to-eat foods.**
- (9) Before initially donning gloves for working with food.**
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.**
- (11) After engaging in other activities that contaminate the hands.**

**Properly wash hands with soap, warm water and dry using single use paper towels as required. Single-use gloves shall be removed prior to washing hands.**

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: One carton of half-and-half milk maintained out in ambient temperature measuring between 47F to 55F. Employee stated that the milk was kept out to prepare orders and had been kept out for less than 30 minutes.**

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

**[COS] Carton of milk was returned into the reach-in refrigerator to immediately cool.**

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

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**Inspector Observations:** *Physical menu has consumer advisory, however lacks disclosure statement that the egg cream contains raw and/or undercooked ingredients.*

*Menu on big screen at the bar lacks consumer advisory.*

**[CA]** *Consumer advisory shall be provided on menus, brochures, deli case, label statements, table tents, placards, or other effective written means with a disclosure and reminder.*

**(1) Disclosure:** *clearly written statement that includes either a description of the animal-derived foods, such as "oysters on the half shell (raw oysters), or identification of animal derived foods marked by an asterisk (\*) directing to a footnote that items are served raw or undercooked, or contain raw or undercooked ingredients*

**(2) Reminder:** *clearly written statement that identifies animal-derived foods by asterik that marks a food note includes one of the following: "Written information regarding the safety of these food items is available upon request " or "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.*

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:** *Employees observed using the three-compartment sink at the bar to wash hands.*

**[CA]** *Utilize sinks for their designated purpose. Hands shall be washed only at the hand wash sink.*

## Performance-Based Inspection Questions

N/A

## Measured Observations

N/A

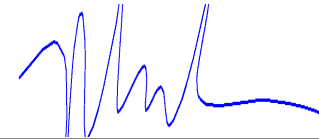
## Overall Comments:

**- Due to major violation observed during a complaint investigation, a limited inspection report was drafted.**

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 **8/13/2025**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control

  
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**Received By:** Phuc  
PIC  
**Signed On:** July 30, 2025