

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 FA0269692 - KUSAN BAZAAR		Site Address 510 BARBER LN, MILPITAS, CA 95035		Inspection Date 08/13/2026		Placard Color & Score GREEN 75		
Program PR0401353 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SLOW FOOD DIARY LLC		Inspection Time 12:10 - 13:40			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By YOULIWASI				FSC Aximu Youliwasi 04/17/2030

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						S
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		X			S
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						S
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						S

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		
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	X	
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		X
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:

Cooked chicken and potatoes measured between 128F and 129F while maintained in a large stock pot on a lower prep table to the left of the cook-line. Per staff, item had been cooked less than 1 hour prior.

Potentially hazardous foods including raw lamb, beef, and quail eggs measured between 47F and 49F while maintained in the cold-hold inserts at the cook-line. Per staff, items had been filled for lunch service 30 minutes prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Cooked chicken and potatoes were placed back onto the stove and reheated to 207F. Items in cold hold inserts were covered with lids. Items remeasured between 40F and 41F.

Minor Violations

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

Inspector Observations:

Food handler cards could not be provided.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations:

Hand wash facility at the left-side cook-line observed obstructed by a prep table placed directly in front, had a bowl filling with water in the hand sink basin, and lacked paper towels.

Per staff, this hand wash facility is not used.

****Note: Additional, available and properly stocked hand wash facility located on the other side of the wall, less than 2 feet away.***

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

Handwash facility shall be used for no other purpose than handwashing.

Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

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, 114125(b), 114141

Inspector Observations:

Chlorine sanitizer measured 0 ppm in the mechanical dishwasher while not in active use.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

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:

Observed uncovered/unwrapped pieces of raw lamb stored on top of other packages of frozen food maintained in the freezer chest in the side storage room.

[CA] All food shall be separated and protected from cross-contamination. Provide coverings/wrappings.

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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:

Observed spoons, knives, forks, and chopsticks stored uncovered at the dining area of facility; Aforementioned utensils lack any form of preventing sneeze/splash contamination.

[CA] Provide covers, or store utensils elsewhere to prevent sneeze/splash contamination.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

1. Observed a hose modification attached to the faucet of the preparation sink.

[CA] Remove unapproved plumbing modification.

2. Observed leaking plumbing behind the hand sink at the middle kitchen area.

[CA] Repair plumbing fixture to prevent the attraction of vermin.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Observed an unapproved chinese meat grinder maintained in the back kitchen area. Observed a dumpling making machine and a noodle making machine maintained in the side storage room.

**Follow-up By
09/13/2026**

[CA] Submit plans to DEH Plan Check at dehplanchek@deh.sccgov.org

Failure to comply may result in approved equipment being impounded.

Plan check requirements to be emailed to the owner.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
braised beef	stovetop - hot hold	161.00 Fahrenheit	
sliced tomatoes	cold hold insert - front service	49.00 Fahrenheit	
lamb	steam table	168.00 Fahrenheit	
yogurt - commercially made	upright clear door cooler - side storage	39.00 Fahrenheit	
beef	steam table	167.00 Fahrenheit	
raw shell eggs	upright cooler - side storage	40.00 Fahrenheit	
warm water	hand sink - kitchen	100.00 Fahrenheit	
raw beef	cold hold insert - cook-line	48.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	0.00 PPM	
raw lamb	two-door upright cooler - middle kitchen	39.00 Fahrenheit	
cooked lamb ribs	upright freezer - middle kitchen	34.00 Fahrenheit	
warm water	hand sink - bathroom	100.00 Fahrenheit	
chicken	steam table	168.00 Fahrenheit	
quail eggs	cold hold insert - front service	47.00 Fahrenheit	
raw shell eggs	upright cooler - middle kitchen	40.00 Fahrenheit	
frozen dumplings	upright freezer - side storage	13.00 Fahrenheit	
lamb skewer	prep cooler - cook-line	39.00 Fahrenheit	

Overall Comments:

Joint inspection with Jasmine L.

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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 **8/27/2026**. 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

JM

Received By: Josue Diaz
Cook
Signed On: August 13, 2026