

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 FA0300974 - BURMA CLASSIC LLC		Site Address 3334 VICTOR CT 3, SANTA CLARA, CA 95054		Inspection Date 08/28/2025		Placard Color & Score YELLOW 76		
Program PR0441707 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BURMA CLASSIC LLC		Inspection Time 15:30 - 17:00			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By EI AND HNIN				FSC HNIN INZALI 09/06/2028

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						
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						S
K07	Proper hot and cold holding temperatures		X		X			N
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		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		
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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
K40	Wiping cloths: properly used, stored		X
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		X
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: 1) Inside the right upright refrigerator, inside a large colander covered in plastic wrap: measured internal temperature of cooked chicken to be 60F. Operator stated they had cooked the chicken at 7:30am this morning, left it at ambient room temperature until 2pm, then put it back into the refrigerator.

Follow-up By
09/04/2025

2) (minor violation) Inside the right upright refrigerator, on the bottom level inside a rectangular metal tray, measured internal temperature of cooked chicken to be 48F. Operator stated the chicken had been taken out for 15 minutes for active prep at around 12:30pm today (approximately 3.5 hours prior).

Note: multiple other PHFs in this unit measured 41F or below.

[CA] Keep potentially hazardous foods at 41F and below.

[COS] The chicken in part 1 was voluntarily discarded (see VC&D form). The chicken in part 2 was immediately transferred to multiple smaller metal containers and placed inside the walk-in freezer to rapidly cool.

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: Observed rice scoops stored directly on top of rice cookers at ambient air temperature. Operators stated they are washed once per day, and that they were last washed more than 4 hours ago.

Follow-up By
09/04/2025

[CA] Utensils shall be stored in the following manner:

- 1) In the food with their handles above the top of the food and the container
- 2) In running water
- 3) In a container of water at 135F or above
- 4) At room temperature if washed within 4 hours of initial use

[SA] Operator moved rice scoops to the warewashing area to be washed later.

Minor Violations

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

Inspector Observations: Observed accumulation of grease on sides of cooking equipment, especially the deep fryer.

[CA] Keep surfaces clean.

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

Inspector Observations: A metal probe thermometer was not available upon request.

Follow-up By
09/04/2025

[CA] Obtain a metal probe thermometer. Ensure it is readily available to all food employees.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Observed soiled wiping cloth stored directly on countertops.

[CA] Store wiping cloths in sanitizer solution when not in use.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

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Inspector Observations: *Observed accumulation of food debris/grease on floor, right of cooking stove.*

[CA] Keep floors clean.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
COOKED BEEF, CURRY	RIGHT UPRIGHT REFRIGERATOR	41.00 Fahrenheit	
WARM WATER	HANDSINK	100.00 Fahrenheit	
DICED TOMATOES	PREP INSERT AND LOWER AREA OF LARGER PREP UNIT	41.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
CHLORINE	DISHWASHER	50.00 PPM	
HOT MEALS	UPRIGHT HOT HOLDING UNIT	145.00 Fahrenheit	
TOFU, LEMONGRASS, SHELL EGGS	SMALL PREP UNIT INSERTS	41.00 Fahrenheit	
BEEF CURRY, PUMPKIN PASTE	SMALL PREP UNIT, LOWER REACH-DOWN AREA	39.00 Fahrenheit	
COOKED CHICKEN, SQUARE CONTAINER, LOWER LEVEL	RIGHT UPRIGHT REFRIGERATOR	48.00 Fahrenheit	PER PIC, PREPPED FOR 15 MINUTES 3.5 HOURS PRIOR THEN PUT BACK INTO REFRIGERATOR
VEGETABLES	LEFT UPRIGHT REFRIGERATOR	41.00 Fahrenheit	
COOKED CHICKEN, COLANDER, MIDDLE LEVEL	RIGHT UPRIGHT REFRIGERATOR	60.00 Fahrenheit	COOKED AT 7:30AM THIS MORNING
RICE	RICE COOKER	155.00 Fahrenheit	

Overall Comments:

Cooling requirements:

Whenever food has been prepared or heated so that it becomes PHF, it shall be rapidly cooled:

- From 135°F to 70°F in 2 hours, AND
- From 70°F to 41°F in 4 hours

Potentially hazardous foods must be rapidly cooled using one or more of the following methods:

- Placing the food in shallow pans
- Separating the food into smaller or thinner portions
- Using rapid cooling equipment
- Using containers that facilitate heat transfer
- Adding ice as an ingredient
- Using ice paddles
- Inserting appropriately designed containers in an ice bath and stirring frequently

*****Ensure a metal probe thermometer is available at the follow-up inspection next week.**

*****A follow up inspection will be conducted to assess the major violations listed above. The first follow-up is free of charge. Any additional follow-up inspection(s) shall each be billed \$298/hr during business hours. Failure to comply may result in enforcement action. Please call Mindy Nguyen at (408) 918-3490 if there are any changes or updates.**

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 **9/11/2025**. 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.

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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: Hnin Inzali
Manager
Signed On: August 28, 2025