

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 FA0282737 - INCHIN'S BAMBOO GARDEN		Site Address 55 RIVER OAKS PL 70, SAN JOSE, CA 95134		Inspection Date 11/03/2025		Placard Color & Score YELLOW 58		
Program PR0424110 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LOTUS GLOBAL CORPORATI		Inspection Time 12:45 - 14:45			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By KRISHNADAS				FSC Chinmay Sheth 04/28/2028

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						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	X			S
K06	Adequate handwash facilities supplied, accessible		X		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		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			N
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						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		
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
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		
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

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

Inspector Observations:

Handwash sink near the entrance of the kitchen lacked paper towels, and was observed to be slow draining. Per the PIC, they have been having issues with both handwash sinks in the kitchen backing up, and have scheduled a service with a plumber.

Other handwash sink in the kitchen (to the right of the cook-line) lacked paper towels, and was observed to be completely clogged full of wastewater.

No other evidence of wastewater backup observed within facility

[CA] Single-use sanitary towels shall be provided in dispensers at all times; heated-air hand drying device may be substituted for single-use towels.

Handwashing facility shall be clean, unobstructed/unclogged, and accessible at all times.

[SA] PIC provided paper towels. Handwash sink near the entrance of the kitchen observed to still be usable given that it is slow draining. Handwash sink in the bar area is also functional.

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

Inspector Observations:

Various paneer dishes measured 45F-46F while maintained in the middle prep cooler across from the cook-line. Per the PIC, they had been inside of the unit since the previous night. Ambient of the unit measured 45F.

Bean sprouts measured 52F in an upper-left insert of the left-side prep cooler across from the cook-line. Per the PIC, they had been placed into the upper inserts less than 2 hours prior.

Cooked chicken and tofu measured 64F-67F in improper ice baths at the entrance of the kitchen. Per staff, they are used for toppings for customer orders.

Fried chicken measured 74F while maintained in a covered container on a counter across from the cook-line. Per staff, chicken had been fried 30 minutes prior, and is stored there until a customer orders.

Raw shell eggs measured 64F-69F while maintained in an improper ice bath across from the cook-line.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria. Potentially hazardous foods shall be cooked to order, or else hot held or properly cooled, given that the facility is not using TPHC.

[COS] Paneer dishes VC&D. See VC&D report. Bean sprouts, cooked chicken, tofu, and fried chicken to be served or discarded by the end of lunch service at 2:30 PM (4 hours elapsed). Raw shell eggs relocated to the walk-in cooler.

Minor violation:

Various potentially hazardous foods (chana masala, dal mahkani, raw chicken, etc.) measured in the range of 45F-49F in the middle prep cooler across from the cook-line. Per staff, items had been placed into the unit less than 2 hours prior.

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

Follow-up By
11/06/2025

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[COS] PHF's relocated to the walk-in cooler.

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Two bags of cooked chicken measured 46F-49F while maintained in closed ziploc bags inside a prep unit across from the cook-line. Condensation observed on the insides of bags. Per staff, items had been cooked the previous night.

Follow-up By
11/06/2025

[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.

[COS] Chicken VC&D. See VC&D report.

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:

Mechanical dishwasher in the kitchen measured 0 ppm chlorine during active warewashing.

Follow-up By
11/06/2025

Quaternary ammonium sanitizer measured 0 ppm in the three compartment sink during active manual warewashing.

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

Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[SA] Facility provided bleach, and shall wash, rinse, sanitize in the three compartment sink using bleach (chlorine) at 100 ppm until the mechanical dishwasher and/or the quaternary ammonium dispenser can be fixed to output required levels of sanitizer.

Note: This Division provided chlorine test strips for the purpose of using bleach (chlorine) sanitizer in the three compartment sink

Minor violation:

Chlorine sanitizer measured in the range of 10 ppm to 25 ppm in the mechanical dishwasher at the bar while not in active use.

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

Minor Violations

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

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Inspector Observations:

Employee observed using his phone, then proceeded on to food preparation without changing gloves or washing hands.

[CA] Employees must change their gloves and properly wash their hands in all of the following scenarios:

- (1) Immediately before engaging in FOOD PREPARATION, including working with nonPREPACKAGED 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) After using the toilet room.**
- (4) After caring for or handling any animal allowed in a FOOD FACILITY 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 FOOD.**
- (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.**

[COS] Employee changed gloves and properly washed hands.

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

Inspector Observations:

Water measured 83F at the handwash sink to the right of the cook-line.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

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:

Facility lacks chlorine test strips.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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:

Ambient of the middle prep cooler across from the cook-line measured 45F via probe.

[CA] Refrigeration must be capable of maintaining potentially hazardous foods at 41F or below.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
paneer	prep cooler - left	40.00 Fahrenheit	
chicken	prep cooler - left	41.00 Fahrenheit	
warm water	handwash sink - bar	100.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher - bar	10.00 PPM	10ppm - 25ppm
ambient	prep cooler - middle	45.00 Fahrenheit	
milk	prep cooler - right	41.00 Fahrenheit	
chicken	walk-in cooler	41.00 Fahrenheit	
samosas	prep cooler - right	41.00 Fahrenheit	
warm water	handwash sink - kitchen entrance	100.00 Fahrenheit	
chicken	walk-in freezer	8.00 Fahrenheit	
hot water	three compartment sink - bar	120.00 Fahrenheit	
sliced tomatoes	walk-in cooler	40.00 Fahrenheit	
sliced tomatoes	prep cooler - right	39.00 Fahrenheit	
fries	walk-in freezer	6.00 Fahrenheit	
fried cauliflower	prep cooler - right	41.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher - kitchen	0.00 PPM	
paneer	prep cooler - middle	46.00 Fahrenheit	
dal mahkani	prep cooler - middle	47.00 Fahrenheit	
eggrolls	freezer chest	7.00 Fahrenheit	
chile soup	steam table - front	156.00 Fahrenheit	
hot water	three compartment sink - kitchen	120.00 Fahrenheit	
bean sprouts	walk-in cooler	40.00 Fahrenheit	

Overall Comments:

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

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 **11/17/2025**. 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



Received By: Krishnadas Nharakottil
Manager
Signed On: November 03, 2025