

# 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> FA0252637 - GOLDEN BAMBOO VEGETARIAN RESTAURANT		<b>Site Address</b> 3245 S WHITE RD, SAN JOSE, CA 95121		<b>Inspection Date</b> 10/02/2023		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>83</b> </div>		
<b>Program</b> PR0367766 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> GOLDEN BAMBOO VEGETAF		<b>Inspection Time</b> 10:00 - 11:40			
<b>Inspected By</b> MANDEEP JHAJJ		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> KIM OANH THI SON				<b>FSC</b> Not Available

  

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						
K07	Proper hot and cold holding temperatures		X		X			
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						
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		
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		X
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		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:** *Bean sprouts in prep area measured at 62F for less than 30 mins. Told manager to keep small container with ice inside out in prep area.*

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

**[COS]** *Manager moved large container into cooler. Small container with ice kept in prep area that will be used for lunch time.*

### Minor Violations

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

**Inspector Observations:** *Food manager certificate not available. Food handler cards available to review.*

**[CA]** *Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.*

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 and forks stored in incorrect way in prep area. [CA] Multi-use utensils will be stored in a way that the working part of the utensil may not become contaminated.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations:** *Hood filters accumulated with grease and dust. [CA] Ventilation hood filters shall be maintained clean and good repair.*

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

**Inspector Observations:** *Observed food debris on the floor near ice machine area.*

**[CA]** *Regularly clean under cooking equipment to prevent accumulation of debris.*

### Performance-Based Inspection Questions

N/A

### Measured Observations

Item	Location	Measurement	Comments
FRONT GLASS COOLER	NEAR ICE MACHINE	39.00 Fahrenheit	
BROWN RICE	WARMER	148.00 Fahrenheit	
WARM WATER	HAND SINKS	100.00 Fahrenheit	
SLICED TOMATOES	PREP UNIT	45.00 Fahrenheit	SLICED 20 MINS AGO
SOUPS	HOT HOLD	153.00 Fahrenheit	
WHITE RICE	WARMER	143.00 Fahrenheit	
NOODLES	PREP AREA	48.00 Fahrenheit	DILIGENT PREP
TEA	FRONT COOLER	39.00 Fahrenheit	
COOKED TOFU	JUST DEEP FRIED, LEFT FOR COOLING	153.00 Fahrenheit	
HOT WATER	WARE WASH SINK	125.00 Fahrenheit	
WALK-IN COOLER	KITCHEN	39.00 Fahrenheit	
CHLORINE	DISHWASHER	50.00 PPM	
BEAN SPROUTS	PREP AREA	62.00 Fahrenheit	
WALK-IN FREEZER	KITCHEN	10.00 Fahrenheit	
MUSHROOMS	WALK-IN COOLER	38.00 Fahrenheit	

### Overall Comments:

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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 **10/16/2023**. 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:** KIM OANH THI SON  
PIC  
**Signed On:** October 02, 2023