

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 FA0256546 - LOVE MY BUNS		Site Address 1530 S DE ANZA BL, SAN JOSE, CA 95129		Inspection Date 08/13/2026		Placard Color & Score GREEN 79		
Program PR0374640 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name AN, XIO JIE		Inspection Time 11:00 - 12:25			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By LI QIANG LIU				FSC JUN WU 02/06/2030

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						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				
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		
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		X
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: *At the front kitchen area, on the counter-top, measured container soup stored at 60F. Per operator, stored from an hour prior.*

[CA] *Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth.*

[SA] *Operator moved container of soup to the walk-in refrigerator to facilitate proper holding temperatures.*

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the kitchen area, on the storage/cooling rack, measured three containers of soup cooling between 80F and 85F. Per operator, soup was cooked about 1.5 hours prior.*

[CA] *Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours. Cooling shall be facilitate by one or more of the following methods: using an ice bath; by adding ice; separated into smaller portions; using shallow containers; using ice paddles; and/or using rapid cooling technology.*

[COS] *Operator placed containers of soup in an ice bath to facilitate cooling.*

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, 14125(b), 114141

Inspector Observations: *In the ice machine, observed accumulation on the interior side panels.*

[CA] *Ensure ice machine is frequently cleaned and sanitized to prevent possible contamination of food (ice).*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *In the outdoor storage shed, observed rodent droppings on the floor. Observed rodent droppings on top of clean towels and aprons.*

[CA] *Ensure facility is kept free of vermin. Clean and sanitize all areas with activity. Contact pest control to provide service for facility. Discontinue use of outdoor shed for any form of food storage until approved by district inspector.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Observed gaps, cracks, and crevices around installed stainless steel shelving in the kitchen area. At the front kitchen area, observed gaps between stainless steel wall panels and the wall.*

[CA] *Ensure all gaps, cracks, crevices, and holes are sealed to prevent possible harborage of vermin.*

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

Inspector Observations: *Observed debris accumulation underneath the cookline at the front kitchen area.*

[CA] *Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	100.00 Fahrenheit	
cooked pork	2 door prep unit	41.00 Fahrenheit	
cooked soup	cooling rack	85.00 Fahrenheit	Measured between 80F and 85F.
cooked tofu	steam table	160.00 Fahrenheit	
cooked pork soup	steam table	196.00 Fahrenheit	
bean sprouts	2 door prep unit	41.00 Fahrenheit	
cooked pork in soup	steam table	190.00 Fahrenheit	
cured pork belly	2 door prep unit	41.00 Fahrenheit	
raw shelled eggs	walk-in refrigerator	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cooked beef	2 door prep unit	41.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
dumplings	reach in freezer	8.00 Fahrenheit	
cooked pork	walk-in refrigerator	41.00 Fahrenheit	
cooked rice	rice cooker	150.00 Fahrenheit	
dumplings	2 door reach in freezer	5.00 Fahrenheit	
cooked pork ribs	walk-in refrigerator	41.00 Fahrenheit	
cooked soup	counter-top	60.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: SPECIAL NOODLE SAN JOSE

NEW OWNER: MAI GU LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$ 2,281.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 09/01/2026 - 08/31/2027 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 08/13/2026*

**Permit condition: n/a*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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.

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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: LI QIANG LIU
SERVER
Signed On: August 13, 2026