

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 FA0283093 - BAFANG DUMPLING		Site Address 2702 AUGUSTINE DR 110, SANTA CLARA, CA 95054		Inspection Date 07/07/2026		Placard Color & Score GREEN 84		
Program PR0424673 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BAFANG YUNJI RESTAURAN		Inspection Time 13:30 - 15:45			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By NIKESH LUISEO				FSC Long Hao Pan 03/07/2029

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	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	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	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		
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

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

Inspector Observations: MAJOR:

1) Countertop warmer measured to have:

- Beef and stock at 99F
- Beef soup at 102F
- Cooked radishes at 119F

2) Rice in rice cooker measured to be 108F.

[CA] Keep foods at 135F and above for hot holding.

[COS] All items were VC&D and then new foods were reheated for countertop warmer. Warmer dial was turned up to high to keep PHFs at 135F and above.

MINOR:

1) Reach in cooler across from soup area measured to have:

- Beef stock base at 47F
- Fried onions in pork fat at 48F
- Ambient temperature at 50F

Per operator all items were stocked inside cooler at opening about 1.5 hours prior.

[CA] Keep PHFs at 41F and below for cold holding.

[COS] All items in upright cooler was moved into under the counter cooler next to upright.

2) Ice bath for battered pork observed to be no in contact with container of pork.

[CA] Add ice and water to ice bath and maintain ice water level to partially submerge sides of PHF containers.

[COS] Ice water was added to allow ice water to submerge side of raw pork tenderloins

Minor Violations

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

Inspector Observations: 1) Braised beef observed to be kept in small containers next to microwave measuring 89F. Per employee beef was cooked about 1.5 hours prior. Per operator is kept on countertop and when slow beef is then placed into cooler to finish cooling down.

[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.

Recommend beef is portioned into small containers are placed inside working cooler to rapidly cool beef.

2) Beef soup measured to be 154F and wonton soup base measured to be 165F. Both items were in large pots with lids on. Per operator both soups are taken off the stove in the last hour and will be kept on countertop until reheated as needed.

[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids. When cooling PHF's, stir frequently to facilitate rapid cooling. [COS] Both soups were brought to stove and kept hot.

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

Inspector Observations: Flies in back of facility especially by dish washing area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

Follow-up By
07/14/2026

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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: Raw pork and beef observed to be stored above containers of tofu. [CA] Store ready to eat foods above raw meats and animal products.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Raw chicken	Walk in cooler	36.00 Fahrenheit	
Ambient temperature	1 door upright cooler in cookline	50.00 Fahrenheit	
Raw pork	Walk in cooler	36.00 Fahrenheit	
Noodles	Walk in cooler	39.00 Fahrenheit	
Tofu	1 door upright cooler on side of kitchen	41.00 Fahrenheit	
Beef soup	Soup wells at cookline	146.00 Fahrenheit	
Pork cutlet	Left cookline prep cooler	37.00 Fahrenheit	
Raw pork	1 door upright cooler on side of kitchen	42.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Ambient temperature	Right cookline prep cooler	38.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Bok Choy	Right cookline prep cooler	49.00 Fahrenheit	Per operator cooked within the last hour
Beef soup stock	1 door upright cooler in cookline	47.00 Fahrenheit	
Hot sour soup	Warmer in the backj	164.00 Fahrenheit	
handwash sink	sink	40.00 Fahrenheit	
Beef soup	Warmer at cookline	162.00 Fahrenheit	
Chowder	Front soup well	156.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Shallots in pork fat	1 door upright cooler in cookline	48.00 Fahrenheit	

Overall Comments:

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 **7/21/2026**. 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



Received By: Nikesh Luiteo
Manager

Signed On: July 07, 2026