

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 FA0255762 - BAMBU HOSTETTER		Site Address 1688 HOSTETTER RD D, SAN JOSE, CA 95131		Inspection Date 03/18/2026		Placard Color & Score YELLOW 72		
Program PR0373524 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name SWEET RETREAT INC		Inspection Time 13:15 - 14:40			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By JACKIE				FSC DIEM VU 3/22/28

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				N
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records		X		X			N
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				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						

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	X	
K30	Food storage: food storage containers identified	X	
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	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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0255762 - BAMBU HOSTETTER	Site Address 1688 HOSTETTER RD D, SAN JOSE, CA 95131	Inspection Date 03/18/2026
Program PR0373524 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name SWEET RETREAT INC	Inspection Time 13:15 - 14:40
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: *Inside the only restroom: observed both the soap and paper towel dispensers were empty.*

Follow-up By
03/25/2026

[CA] *Keep soap and paper towel dispensers stocked at all times.*

[COS] *Employee refilled the soap and paper towel dispensers.*

Minor violation: *In the front prep area: observed the handsink was partially obstructed by the open swinging door that was propped open, and also by metal containers stored in front of the sink.*

[CA] *Keep handsink unobstructed at all times. Keep door closed to prevent blocking the sink, and do not store items in front of the sink. *REPEAT VIOLATION**

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *At the beginning of the inspection, observed lack of time-marking for cooked boba and toppings on the countertop. Boba measured approximately 75F. At around 1:20pm, employee time-marked boba's start time to be 1:00pm.*

Follow-up By
03/25/2026

[CA] *When using TPHC, food must be IMMEDIATELY time-marked at the start of the 4 hour time limit.*

[SA] *Employee retroactively time-labeled the boba and toppings.*

REPEAT VIOLATION

Minor Violations

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

Inspector Observations: *Observed employee handled large garbage bin/bags, went to the rear area where there is no designated handsink, and then proceeded to handle food containers. When asked to wash her hands, the employee stated she had washed her hands at the 3-compartment sink.*

Observed a wall-mounted soap dispenser above the 3-compartment sink, but the dispenser was empty. There was also no paper towel dispenser at the 3-compartment sink. Employee stated she used the soap from the soap bottles on the floor under the 3-compartment sink.

[CA] *Wash hands with soap from a wall-mounted soap dispenser, then dry hands using disposable paper towels.*

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

OFFICIAL INSPECTION REPORT

Facility FA0255762 - BAMBU HOSTETTER	Site Address 1688 HOSTETTER RD D, SAN JOSE, CA 95131	Inspection Date 03/18/2026
Program PR0373524 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name SWEET RETREAT INC	Inspection Time 13:15 - 14:40

Inspector Observations: 1) Observed a bucket inside the 3-compartment sink that contained both soap and chlorine.

[CA] Do not mix soap and chlorine together when warewashing. Washing and sanitizing must be done in SEPARATE steps as follows:

- 1) Wash with soap and water**
- 2) Rinse**
- 3) Sanitize with 100ppm chlorine, 150-400ppm quaternary ammonia, or per manufacturer directions.**
- 4) Air-dry**

REPEAT VIOLATION

2) Observed accumulation of brown/pink mold-like substance on the white baffle inside the ice machine.

[CA] Keep ice machine clean.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Inside a bucket in the 3-compartment sink: measured chlorine to be over 200ppm.

[CA] Dishes must be sanitized in 100ppm chlorine or 200ppm quaternary ammonia, or per manufacturer directions.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Observed cans of food were stored inside the restroom in front of the toilet.

[CA] Food shall not be stored in lockers, toilet rooms, dressing rooms, refuse rooms, mechanical rooms, under unshielded sewer lines, leaking water lines, under stairwells, under other sources of contamination.

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 prep counter.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
WARM WATER	HANDSINK, KITCHEN AND RESTROOM	100.00 Fahrenheit	
COOKED BOBA	COUNTERTOP	75.00 Fahrenheit	
PUDDING, COOKED RED BEAN	PREP INSERTS	39.00 Fahrenheit	
MILKS, DESSERTS	UPRIGHT REFRIGERATOR	40.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	

Overall Comments:

Discussed major violations with owner Chloe over the phone. Report was emailed to owner during the inspection. Contact inspector if there are any questions.

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 \$282/hr during business hours. Failure to comply may result in enforcement action. Please contact Mindy Nguyen at (408) 918-3490 or mindy.nguyen@deh.sccgov.org if there are any changes or updates.

OFFICIAL INSPECTION REPORT

Facility FA0255762 - BAMBU HOSTETTER	Site Address 1688 HOSTETTER RD D, SAN JOSE, CA 95131	Inspection Date 03/18/2026
Program PR0373524 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name SWEET RETREAT INC	Inspection Time 13:15 - 14:40

*** Repeat TPHC violations may result in the ability to use TPHC to be revoked.***

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 **4/1/2026**. 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: Emailed during inspection

Signed On: March 18, 2026