

**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> FA0302444 - BUN GAO		<b>Site Address</b> 2268 SENTER RD 176, SAN JOSE, CA 95112		<b>Inspection Date</b> 12/09/2025	
<b>Program</b> PR0444442 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> BUN GAO CORP		<b>Inspection Time</b> 15:10 - 17:00
<b>Inspected By</b> MARCELA MASRI	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> HOA DUONG	<b>FSC Not Available</b>		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>77</b>

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		
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures	X						S
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		S
K15 Food obtained from approved source		X		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	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	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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	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

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

**Inspector Observations: FOUND YOGURT MADE FROM HOME. [CA] NO FOOD SHALL BE SOLD AT THIS FACILITY MADE AT HOME. NOTE: THE YOGURT WILL BE TAKEN HOME THIS ONE TIME. IN ORDER TO MAKE THE YOGURT ON SITE YOU NEED A CDFA LICENSE. DISCONTINUE MAKING YOGURT.**

### Minor Violations

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

**Inspector Observations: THIRD TIME VIOLATION**

**MISSING THE FOOD SAFETY CERTIFICATE FOR MANAGERS. [CA] PROVIDE THE FOOD SAFETY CERTIFICATE FOR MANAGERS WITHIN 2 WEEKS.**

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

**Inspector Observations: FOUND A SAC OF SUGAR STORED ON THE FLOOR IN THE KITCHEN. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.**

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: FOUND THE TABLES WITH FOOD DEBRIS AND GREASE. [CA] CLEAN THE TABLE IN THE KITCHEN MORE OFTEN.**

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

**Inspector Observations: FOUND THE FRYER OUTSIDE THE HOOD CANOPY ON A TABLE. [CA] ENSURE TO HAVE THE FRYER UNDER THE HOOD.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: FOUND A WIPING CLOTH STORED ON THE FOOD PREPARATION TABLE. [CA] STORE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.**

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: FOUND THE MOP STORED INSIDE THE MOP BUCKET. [CA] HANG THE MOP TO AIR DRY.**

**FOUND A JACKET AND A PURSE STORED ON THE SHELF CONTAINING DRY FOOD. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD AND FOOD RELATED ITEMS.**

**FOUND THE FRONT DOOR OPEN. [CA] CLOSE THE DOOR TO PREVENT THE ENTRANCE OF VERMIN.**

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

**Inspector Observations: FOUND THE FLOORS AND THE WALLS WITH EXCESSIVE GREASE. [CA] CLEAN THE FLOORS AND THE WALLS MORE OFTEN.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

Item	Location	Measurement	Comments
PATE	REACH IN REFRIGERATOR	38.00 Fahrenheit	
DUCK MOUSSE	REACH IN REFRIGERATOR	35.00 Fahrenheit	
BEEF	REACH IN FREEZER	11.00 Fahrenheit	
CHICKEN	REACH IN REFRIGERATOR	39.00 Fahrenheit	
SOUP	COOKING TEMP	170.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
EGGROLLS	REACH IN FREEZER	-9.00 Fahrenheit	
NOODLES	REACH IN REFRIGERATOR	38.00 Fahrenheit	
MILK	REACH IN REFRIGERATOR	36.00 Fahrenheit	
CREAMER	REACH IN REFRIGERATOR	36.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	100.00 Fahrenheit	
EGG ROLLS	REACH IN FREEZER	13.00 Fahrenheit	

## Overall Comments:

**--48 HOUR NOTICE--**

***Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$1975.00. Payment must be made immediately to DEH at the address at the top of this report or via our website at [www.Ehinfo.org](http://www.Ehinfo.org).***

***A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to re-inspection(s) and additional cost recovery fees.***

***A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.***

**THE OWNER DECIDED TO PAY TODAY ONLINE**

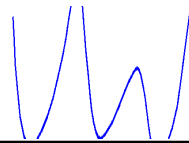
**CONFIRMATION: 3911877397**

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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 **12/23/2025**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control




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**Received By:** HOA DUONG  
OWNER

**Signed On:** December 09, 2025