

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 FA0267914 - BONCHON		Site Address 260 CASTRO ST, MOUNTAIN VIEW, CA 94041		Inspection Date 12/30/2024		Placard Color & Score GREEN 87		
Program PR0395365 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BC CHICKEN SAN JOSE, LLC		Inspection Time 12:50 - 14:30			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By JIMMY TRAN				FSC David Tran 01/29/2027

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						S
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						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				S
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0267914 - BONCHON	Site Address 260 CASTRO ST, MOUNTAIN VIEW, CA 94041	Inspection Date 12/30/2024
Program PR0395365 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name BC CHICKEN SAN JOSE, LLC	Inspection Time 12:50 - 14:30
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: 1) Upright warming cabinet measured to have:

-Fried flats at 125F

-Fried drums at 129F

-Ambient temperature at 131F

Follow-up By
01/06/2025

Per cook wings are only kept for short period of time and kept track on 2 hour timer and were made about 20-30 minutes prior. Timer read 2:00 hours remaining with no labels or markings when timer was inspected. When asked cooked did not have answer for procedure if wings exceeded 2 hour time period. No SOPs were available for review.

2) Single service coleslaw containers measured to be 55F and stored at room temperature by service area. Per cook items are kept there for lunch rush and refreshed after 12PM.

[CA] PHFs shall be held at 41°F or below for cold holding or at 135°F or above for hot holding. PHFs may be held on time as a public health control (TPHC) for up to 4 hours out of temperature and then discarded. When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS]

1) Per cook, wings were made in the last 20 minutes. 2 hour timer was set and cook understood PHFs shall be discarded at the end of 4 hours.

Facility shall submit SOPs for TPHC and have SOPs on site available for review.

2) Only 3 single serving containers of coleslaw left in container. Coleslaw shall be kept on time for 4 hours (until 4PM) and then discarded if not consumed.

Minor Violations

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: Sheet trays, tongs, and brushes for fried chicken by upright warmer observed to be used on contact with PHFs. Tongs by wok and cookline observed to be in bucket of dirty water. Per cook, utensils at cookline are changed every 2 hours with timer. Timer observed to not be set.

[CA] In use preparation surfaces and utensils shall be cleaned at least every 4 hours or as required.

[COS] Per employee trays and tongs brushes were recently changed after lunch rush. Tongs and utensils at cookline were replaced with new clean utensils.

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: Scoop handles in rice bag observed to be in direct contact with raw rice.[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

OFFICIAL INSPECTION REPORT

Facility FA0267914 - BONCHON	Site Address 260 CASTRO ST, MOUNTAIN VIEW, CA 94041	Inspection Date 12/30/2024
Program PR0395365 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name BC CHICKEN SAN JOSE, LLC	Inspection Time 12:50 - 14:30

Measured Observations

Item	Location	Measurement	Comments
Chlorine	under the counter dishwasher	100.00 Fahrenheit	
Quat ammonia	sanitizer bucket	200.00 Fahrenheit	
Shredded cheese	Prep cooler	40.00 Fahrenheit	
Fried chicken breast	Walk in cooler	40.00 Fahrenheit	
Warm water	handwash sinks	100.00 Fahrenheit	
Tofu	Walk in cooler	39.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Fried chicken breast	Countertop	74.00 Fahrenheit	
Cole slaw	1 door upright cooler	40.00 Fahrenheit	
Cole slaw	Countertop	52.00 Fahrenheit	
Ranch	1 door upright cooler	40.00 Fahrenheit	
Raw egg	Prep cooler	41.00 Fahrenheit	
Chicken flats	Upright warmer	125.00 Fahrenheit	
Cheese corn mix	Walk in cooler	39.00 Fahrenheit	
Chicken drums	Upright warmer	129.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 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 **1/13/2025**. 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:

[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: Jimmy Tran
PIC
Signed On: December 30, 2024