

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 FA0269692 - KUSAN BAZAAR		Site Address 510 BARBER LN, MILPITAS, CA 95035	Inspection Date 12/09/2025
Program PR0401353 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name SLOW FOOD DIARY LLC	Inspection Time 12:30 - 13:30
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By AXIMU YOULIWASI	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 12/04/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 12/09/2025

Cited On: 12/04/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 12/09/2025

Cited On: 12/04/2025

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

Compliance of this violation has been verified on: 12/09/2025

Cited On: 12/04/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 12/09/2025

Cited On: 12/04/2025

K14 - 8 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, 114125(b), 114141

Compliance of this violation has been verified on: 12/09/2025

Cited On: 12/09/2025

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

Inspector Observations:

Yogurt measured 70F while maintained in a 5 gallon container in the left side two-door glass upright cooler in the dining area. Per staff, facility makes its own yogurt in-house. Staff states that the yogurt is made by combining milk and commercially bought yogurt together, and then maintaining the yogurt mix at 100F on the stove overnight before it is then cooled down over the course of the next days.

Consulted with Senior REHS G. Gonzalez regarding the manufacturing of yogurt in-house.

[CA] Discontinue the manufacturing of yogurt in facility until approval is obtained from CDFA.

[COS] Yogurt VC&D into the trash.

Minor Violations

Cited On: 12/04/2025

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

Compliance of this violation has been verified on: 12/09/2025

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Measured Observations

Item	Location	Measurement	Comments
ambient	clear-door upright cooler	41.00 Fahrenheit	
beef skewer	clear-door upright cooler	41.00 Fahrenheit	
cooked plaintains	two-door upright cooler	112.00 Fahrenheit	cooling
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
hot water	three compartment sink	120.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the routine inspection conducted on 12/04/2025.

Compliance of the following has been verified:

K05: Hands not clean/improperly washed/gloves not used properly:

- Proper handwashing and glove-use procedures observed

**Note: Changing gloves is not a replacement for proper handwashing. Rather, they must be conducted in conjunction when hands become contaminated.*

K06: Inadequate handwash facilities; supplied or accessible

- All handwash sinks observed to be unobstructed and properly stocked with paper towels and liquid hand cleanser

K07: Improper hot and cold holding temperatures:

- No potentially hazardous foods maintained out of temperature control. Ambient of the clear-door upright cooler to the right of the cook-line measured 41F.

K09: Improper cooling methods:

- Proper cooling methods observed

K14: Food contact surfaces unclean and unsanitized:

- No dishwashing observed at time of inspection

K23: Observed rodents

- No evidence of rodent activity observed at time of inspection. Western Exterminator has conducted a pest control treatment on 12/05/2025. Sticky traps observed to be clear of any vermin activity. Continue to monitor and contact pest control if any activity is observed.

Facility has provided a valid food safety certificate. Several food handler cards provided. Ensure that all employees possess a valid food handler card.

Facility has corrected all major violations cited during the last routine inspection. Facility issued one additional major violation during the follow-up inspection.

Facility re-issued a Green "Pass" placard.

Continue to work on the violations cited during the last routine inspection.

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.

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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: Musa
Manager
Signed On: December 09, 2025