

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 FA0260323 - BAMBU		Site Address 949 MCLAUGHLIN AV, SAN JOSE, CA 95122		Inspection Date 10/27/2025		Placard Color & Score YELLOW 68		
Program PR0381547 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SWEET TWEET INC		Inspection Time 15:05 - 16:15			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By NHON				FSC Trang Nguyen 03/22/2028

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible		X		X			
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						S
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		
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	X	
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	X
K49	Permits available	X
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: Paper towels not available at the hand wash station inside the only restroom. Dispenser observed inoperable.

Follow-up By
10/30/2025

Hand wash station at the front service area lacks a dedicated paper towel dispenser. Paper towel roll was maintained at the ledge of the counter behind the hand wash station.

[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers. Ensure hand soap and paper towels are easily accessible and readily available at all times.

[COS] Paper towels were provided at the hand wash stations.

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

Inspector Observations: Tapioca pearls (boba) and sago subjected to time as a public health control (TPHC) were being served after the 4 hour time limit. Container was labeled with date and time of 9:00 AM. Shift lead stated that items are maintained as is throughout the whole day.

Follow-up By
10/30/2025

[CA] PHFs utilizing time as a public health control (TPHC) shall be discarded within 4 hours from the point in time when food is removed from temperature control.

[COS] Items were VC&D.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Two live cockroaches were observed on sticky monitoring trap placed below the three-compartment sink.

Two live cockroaches were observed on sticky monitoring trap placed on floor between the front service wall and food preparation refrigerator.

Follow-up By
10/30/2025

Per owner, facility is serviced every two months. Pest control reports were unavailable for review.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

[COS] Monitoring traps were discarded.

Minor Violations

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

Inspector Observations: Heavy accumulation of dust observed on ventilation hood and hood filters. Per sticker on the hood, ventilation hood was supposed to be serviced in January 2025.

[CA] Clean mechanical exhaust hood and/or filters.

Observed waffle maker maintained at the front service counter.

[CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. Relocate waffle maker into the kitchen under the ventilation hood.

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

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Inspector Observations: Large section of the ceiling panel missing above the water heater.

[CA] Ceilings of all rooms where nonprepackaged food is handled shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable. Seal ceiling to prevent harborage of vermin.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility has replaced the previous water heater with a Navien tankless water heater without plan check approval.

Follow-up By 11/10/2025

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

**** Submit application by comply-by date.**

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: --48 HOUR NOTICE--

Follow-up By 10/29/2025

Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$ 1,383.75. Payment must be made immediately to DEH at the address at the top of this report or via our website at 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 reinspection(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.

Performance-Based Inspection Questions

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

Measured Observations

Item	Location	Measurement	Comments
Half n half	Three-door upright refrigerator	40.00 Fahrenheit	
Lotus seed	Three-door upright refrigerator	40.00 Fahrenheit	
Egg pudding	Food preparation refrigerator	40.00 Fahrenheit	
Coconut milk	Food preparation refrigerator	40.00 Fahrenheit	
Red beans	Three-door upright refrigerator	39.00 Fahrenheit	
Lotus seed	Food preparation refrigerator	38.00 Fahrenheit	
Taro	Food preparation refrigerator	38.00 Fahrenheit	
Raw shelled eggs	Three-door upright refrigerator	42.00 Fahrenheit	
Warm water	Hand wash sinks	101.00 Fahrenheit	
White beans	Three-door upright refrigerator	40.00 Fahrenheit	
Taro	Three-door upright refrigerator	40.00 Fahrenheit	
Hot water	Three-compartment sink	122.00 Fahrenheit	
Mung beans	Food preparation refrigerator	38.00 Fahrenheit	
Hot water	Food preparation sink	121.00 Fahrenheit	

Overall Comments:

- Two or more major violations were observed during the routine inspection.

- A follow-up inspection will be conducted to verify compliance of all major violations.

- Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed,

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covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

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 **11/10/2025**. 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: Nhon L.
Shift lead

Signed On: October 27, 2025