

**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> FA0255906 - BUON ME CAFE		<b>Site Address</b> 1111 STORY RD 1003, SAN JOSE, CA 95122		<b>Inspection Date</b> 10/30/2025	
<b>Program</b> PR0374286 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> BUON ME CAFE CORP		<b>Inspection Time</b> 11:00 - 13:00
<b>Inspected By</b> HENRY LUU	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> JAMIE	<b>FSC</b> Chau Huynh 07/30/2028		

<b>Placard Color &amp; Score</b>
<b>RED</b>
<b>69</b>

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				N
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible			X				N
K07 Proper hot and cold holding temperatures			X				
K08 Time as a public health control; procedures & records	X						S
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						
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	X	
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		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

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

**Inspector Observations: 1. Observed Vermin:**

Follow-up By  
11/04/2025

- 3+ live German cockroaches observed on the plunger wedged behind the wall and water heater in the kitchen.
- 1 dead observed on floor below the floor stand of the water heater.
- 5+ live observed at the ceiling at the corner directly above the food preparation sink.
- 1 dead observed on the sticky portion of the duct tape right at the entrance into the kitchen.
- 2 dead observed on the wall below the conduit running across the kitchen of the facility before exiting into the dining area.
- 1 dead observed on floor behind the food preparation refrigerator were sandwiches are prepared.

2. Photographs: Taken for documentation purposes.

3. Supervisor S. Lew was notified of the closure.

4. Notification: The person in charge during inspection, Phuc, has been informed that the facility must close immediately.

**[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.**

**Requirements Before Reopening:**

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

### Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

**Inspector Observations: Employees' opened beverages observed stored in areas of food preparation.**

**[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area. Provide designated location for employees to store personal food and beverages that is separated and protected from facility food.**

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Hand wash station in the ware washing side of the facility is completely obstructed with a serving tray placed above the splash guards of the hand sink.**

**[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.**

**[COS] Obstruction was removed.**

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Observed sliced fancy pork with sticky rice maintained at the food preparation refrigerator by the ware washing area maintained above the load limit of the refrigerator. PHF item measured at 41F at the bottom while items at the top measured at 50F.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above. Discontinue storing food items above the load limit of the refrigerator.**

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

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**Inspector Observations:** Menu lacks reminder identifying items that contain raw and/or undercooked animal-derived foods.

**[CA]** Consumer advisory shall be provided on menus, brochures, deli case, label statements, table tents, placards, or other effective written means with a disclosure and reminder.

(1) Disclosure: clearly written statement that includes either a description of the animal-derived foods, such as "oysters on the half shell (raw oysters), or identification of animal derived foods marked by an asterisk (\*) directing to a footnote that items are served raw or undercooked, or contain raw or undercooked ingredients

(2) Reminder: clearly written statement that identifies animal-derived foods by asterik that marks a food note includes one of the following: "Written information regarding the safety of these food items is available upon request " or "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations:** Minor leak observed at the waste drain pipe below the three-compartment sink. Minor leak observed at the water filter behind the ice machine at the bar.

**[CA]** Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations:** Observed tub of raw frozen pork intestines thawing inside the janitorial sink.

**[CA]** All food shall be separated and protected from possible contamination. Discontinue utilizing the janitorial sink for any type of food preparation. Food preparation shall be conducted within an approved fully enclosed food facility.

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:** Observed ice scoops maintained inside ice machine with handle in direct contact with consumable ice.

**[CA]** Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

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:** Side door of the kitchen maintained opened during time of inspection.

**[CA]** Keep door closed at all times to prevent the entrance and harborage of vermin.

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

**Inspector Observations:** Heavy accumulation of food debris observed on floors throughout the facility:

- Behind ice machine at the bar.
- In-between metal beams and underneath storage rack/preparation tables in the sandwich preparation area.
- Underneath the cook line.

**[CA]** Walls and/or floors in food preparation area shall be kept clean. Regularly clean under equipment to prevent accumulation of debris.

## Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper eating, tasting, drinking, tobacco use.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Vegetarian	Sandwich preparation refrigerator	40.00 Fahrenheit	
Grilled pork	Sandwich preparation refrigerator	39.00 Fahrenheit	
Raw beef	Small preparation refrigerator - cook line	39.00 Fahrenheit	
Pate	Small preparation refrigerator - cook line	38.00 Fahrenheit	
Raw comminuted pork	Two-door upright refrigerator	41.00 Fahrenheit	
Hot water	Three-compartment sink	129.00 Fahrenheit	
Beef stew	Cook line	159.00 Fahrenheit	
Fancy pork roll	Two-door upright refrigerator	40.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Raw shelled eggs	Two-door upright refrigerator	41.00 Fahrenheit	
Raw marinated beef	Two-door upright refrigerator	40.00 Fahrenheit	
Cooked beef	Sandwich preparation refrigerator	40.00 Fahrenheit	
Shrimp sauce	Soup warmer	142.00 Fahrenheit	
Bone marrow	Two-door upright refrigerator	41.00 Fahrenheit	
Fancy pork roll with sticky rice	Two-door upright refrigerator	38.00 Fahrenheit	
Pate	Sandwich preparation refrigerator	38.00 Fahrenheit	
Raw steak	Two-door upright refrigerator	39.00 Fahrenheit	
Hot water	Three-compartment sink - bar	122.00 Fahrenheit	
Sliced cooked pork	Large preparation refrigerator - cook line	40.00 Fahrenheit	
Fried tofu	Preparation refrigerator - ware wash	41.00 Fahrenheit	
Rice	Rice warmer	139.00 Fahrenheit	
Pork bone soup	Cook line	186.00 Fahrenheit	
Garlic noodles	Large preparation refrigerator - cook line	41.00 Fahrenheit	
Sliced pork liver	Large preparation refrigerator - cook line	41.00 Fahrenheit	
Pork meat balls	Soup warmer	164.00 Fahrenheit	
Cooked macaroni pasta	Large preparation refrigerator - cook line	41.00 Fahrenheit	

## Overall Comments:

- **Facility is hereby closed due to evidence of a vermin infestation.**
  
- **Facility is to immediately cease and desist all operations.**
  - **Facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.**
  - **Facility shall remain closed until vermin infestation is completely abated and authorization is provided by this Division.**
  
- **Facility shall:**
  - **Provide pest control report from a licensed pest control company that indicates the type of control measures taken and that the facility has been treated.**
  - **Eradicate all live and dead rodents and insects from the facility.**
  - **Clean and sanitize the affected area(s) and equipment.**
  - **Dispose of all food items that have been adulterated/contaminated.**
  - **Seal holes (e.g. in walls and ceilings, repair covered base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed; screen openable windows.**
  - **Eliminate harborage inside and outside of the facility - remove unused/cast-off equipment, contributory vegetation, etc.)**
  - **Eliminate food and water sources inside and outside the facility.**
  - **Properly store items (e.g. at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas).**
  - **Properly store and dispose of garbage and other waste (e.g. bagged wastes, keep dumpster lids closed, frequent removal).**

**\*\* Please note that pest control treatments for rodents or insects may require a sufficient amount of contact time for these to be effective. Consult with pest control company for guidelines on eliminating harborage, entryways, and food/water sources.**

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

- **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.**

\*\*\* **When facility is ready for re-inspection, email completed Vermin Checklist, along with pest control reports to [DEHWeb@deh.sccgov.org](mailto:DEHWeb@deh.sccgov.org) and district inspector at [Henry.Luu@deh.sccgov.org](mailto:Henry.Luu@deh.sccgov.org).**

## CLOSURE / PERMIT SUSPENSION NOTICE


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 **11/13/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### 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



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Received By: Phuc  
PIC  
Signed On: October 30, 2025