

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 FA0255762 - BAMBU HOSTETTER		Site Address 1688 HOSTETTER RD D, SAN JOSE, CA 95131		Inspection Date 12/09/2024		Placard Color & Score GREEN 76		
Program PR0373524 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name SWEET RETREAT INC		Inspection Time 11:45 - 13:30			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By VY				FSC DIEM VU 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				
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		
K06	Adequate handwash facilities supplied, accessible			X				N
K07	Proper hot and cold holding temperatures		X		X			N
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				
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	X	
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		
K39	Thermometers provided, accurate		X
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		

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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: *Inside plastic containers on prep counters: measured internal temperatures of cooked boba and pandan jelly to be 75F. Measured internal temperature of cooked taro to be 49F. Employee stated items had been held since 11am (approximately 70 minutes prior).*

[CA] *Keep potentially hazardous foods at 41F and below or 135F and above. Alternatively, use Time as a Public Health Control (TPHC) and time-mark foods and discard after 4 hours.*

[SA] *Cooked boba and pandan jelly were labeled with a time sticker to be discarded at 3pm today.*

Discussed and filled out TPHC form.

Minor Violations

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

Inspector Observations: *Employee food handler cards were not available for review.*

[CA] *Ensure all employee food handler cards/food safety certificates are stored together at the facility for review at all times.*

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

Inspector Observations: *Observed the front handwash sink was partially obstructed by a small door that was propped open and by items stored on the floor directly under/in front of handwash sink.*

[CA] *Keep door closed to keep handwash sink easily accessible. Remove items on floor in front of handwash sink.*

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: *1) Inside the ice machine: observed pink and brown mold-like substance on the white panel.*

[CA] *Keep ice machine clean.*

2) Observed employee set up sanitizer solution in a bucket inside the 3-compartment sink, then add dish soap to the solution.

[CA] *Washing and sanitizing must occur in separate steps:*

1 - Wash with soap and water

2 - Rinse with clean water

3 - Sanitize in 100ppm chlorine solution

4 - Air-dry

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Measured hot water at the 3-compartment sink to be 103F.*

[CA] *Provide hot water (120F) at the 3-compartment sink.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Sanitizer test strips were not available.*

[CA] *Obtain sanitizer test strips to measure sanitizer concentration.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *A metal probe thermometer was not readily available.*

[CA] *Ensure employees have easy access to a metal probe thermometer to measure food temperatures.*

Performance-Based Inspection Questions

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Needs Improvement - Adequate handwash facilities: supplied or accessible.
Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
COOKED WHITE AND RED BEANS	PREP COUNTER	41.00 Fahrenheit	
WARM WATER	HANDWASH SINK	100.00 Fahrenheit	
MILK, JELLIES	PREP INSERTS	40.00 Fahrenheit	
CHE CUPS	UPRIGHT GLASS DOOR REFRIGERATOR	40.00 Fahrenheit	
COOKED TARO	PREP COUNTER	49.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	103.00 Fahrenheit	
MILK	UPRIGHT REFRIGERATORS	41.00 Fahrenheit	
CHLORINE	BUCKET INSIDE 3-COMPARTMENT SINK	100.00 PPM	
COOKED BOBA PEARLS, PANDAN JELLY	PREP COUNTER	75.00 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 **12/23/2024**. 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: Mai Nguyen
Employee
Signed On: December 09, 2024