

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 FA0240554 - BUI VIEN RESTAURANT		Site Address 740 STORY RD 1, SAN JOSE, CA 95122		Inspection Date 08/22/2026		Placard Color & Score GREEN 70		
Program PR0350085 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SIZZLE SPOT LLC		Inspection Time 15:45 - 17:45			
Inspected By RAYMOND CHUNG		Inspection Type ROUTINE INSPECTION		Consent By JUSTIN NGUYEN				FSC Lucy Cheung 06/30/2027

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		
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures			X	X			
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	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	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use		
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	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0240554 - BUI VIEN RESTAURANT	Site Address 740 STORY RD 1, SAN JOSE, CA 95122	Inspection Date 08/22/2026
Program PR0350085 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SIZZLE SPOT LLC	Inspection Time 15:45 - 17:45
K48	Plan review	
K49	Permits available	
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:

1. Paper towel dispenser in the kitchen was empty. [corrective action] Keep dispenser stocked. [correction] Paper towel dispenser was refilled.

2. Hand sink at the front service area was obstructed with equipment. [corrective action] Keep the front of the hand sink clear so that it is accessible for hand washing. [correction] Equipment was removed.

Minor Violations

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

Inspector Observations:

Sliced pork and sliced beef balls in the portable prep unit (across from wok station) measured 46F to 49F. Per kitchen employee, these food items were placed in this prep unit at around 1 PM today. [corrective action] Ensure potentially hazardous foods are maintained at 41F or below. [correction] All PHFs in this unit were moved to the walk-in cooler.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Fried soft shell crab in a closed pan in the walk-in cooler measured 100F. Per kitchen employee, the crab was cooked half hour before this inspection. [corrective action] Ensure food is cooled from 135F to 70F within 2 hours and from 70F to 41F within the next 4 hours. [correction] Crab was transferred to a shallow pan and kept open in the walk-in cooler to facilitate more rapid cooling.

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. Observed black residue in the ice machine. [corrective action] Remove the ice and thoroughly clean and sanitize the interior of the ice machine.

2. Observed chemical dispensing system at the 3-compartment sink. Dispensers were not actively used at time of this inspection.

- Quat sanitizer from the dispenser measured 100 ppm.

- Bottle of detergent was empty.

[corrective action] Ensure quat sanitizer is dispensed at 200 ppm. Ensure detergent bottle is not empty so that it can be dispensed for ware washing.

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

Inspector Observations:

Hot water from the 3-compartment sink and food preparation sink measured 116F. [corrective action] Provide hot water at 120F or above.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

Observed opened bags of dry ingredients, such as flour and chili, in opened bags. [corrective action] Once bags are opened, transfer to a food container with tight fitting lid.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

OFFICIAL INSPECTION REPORT

Facility FA0240554 - BUI VIEN RESTAURANT	Site Address 740 STORY RD 1, SAN JOSE, CA 95122	Inspection Date 08/22/2026
Program PR0350085 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SIZZLE SPOT LLC	Inspection Time 15:45 - 17:45

Inspector Observations:

Ambient temperature of the portable prep unit (across from wok station) measured ~ 46F. [corrective action] Repair this unit so that it is capable of holding food at 41F or below. Do not store any potentially hazardous foods (such as meat, cooked noodles) in this unit until it is working properly. Uncooked vegetables are okay to store in this unit.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

- 1. Observed a minor leak in the drain line of the 3-compartment sink. [corrective action] Repair the leak.**
- 2. Observed ice machine and soda machine drain line extend into the floor sink. [corrective action] Food service equipment must drain indirectly into the floor sinks. Provide an air gap, minimum 1 inch above the floor sink.**

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:

Storage rooms are very cluttered. [corrective action] Remove unused equipment to that these areas can be accessible for routine cleaning.

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

Inspector Observations:

- 1. Observed heavy grease building up under the "Moffat" oven. [corrective action] Thoroughly clean this area to remove the grease.**
- 2. Observed debris collecting under table and shelves. [corrective action] Thoroughly clean under equipment to remove debris.**

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
hot water	3-compartment sink	116.00 Fahrenheit	
purple yam soup	walk-in cooler	40.00 Fahrenheit	
Chinese sausage	prep unit (across hand sink)	38.00 Fahrenheit	
fried chicken drumstick	walk-in cooler	42.00 Fahrenheit	
shell eggs	walk-in cooler	40.00 Fahrenheit	
cooked taro (for desserts)	reach-in cooler	37.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
milk	prep unit (front service area)	40.00 Fahrenheit	
pork belly	prep unit (cook line)	37.00 Fahrenheit	
beef	walk-in freezer	24.00 Fahrenheit	
sliced pork	table top prep unit	46.00 Fahrenheit	
sof shell crab (cooling)	walk-in cooler	100.00 Fahrenheit	Cooked half hour prior to inspection
fries	undercounter cooler	10.00 Fahrenheit	
cut tomato	prep unit (cook line)	37.00 Fahrenheit	
sliced beef balls	table top prep unit	49.00 Fahrenheit	
hot water	prep sink	116.00 Fahrenheit	
cooked noodles	prep unit (across hand sink)	40.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0240554 - BUI VIEN RESTAURANT	Site Address 740 STORY RD 1, SAN JOSE, CA 95122	Inspection Date 08/22/2026
Program PR0350085 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SIZZLE SPOT LLC	Inspection Time 15:45 - 17:45

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 **9/5/2026**. 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: Justin Nguyen
server
Signed On: August 22, 2026