

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 FA0256546 - LOVE MY BUNS		Site Address 1530 S DE ANZA BL, SAN JOSE, CA 95129	Inspection Date 02/27/2025
Program PR0374640 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name AN, XIO JIE	Inspection Time 11:40 - 12:40
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By MARTIN CHEN	

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 02/24/2025

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

Compliance of this violation has been verified on: 02/27/2025

Cited On: 02/24/2025

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

Compliance of this violation has been verified on: 02/27/2025

Cited On: 02/27/2025

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

Inspector Observations: In the kitchen area, in the walk-in refrigerator, measured potentially hazardous foods including ground pork/pork meat mixtures, large size raw shelled eggs, packages of fish, packages of cooked clams, cooked pork, cooked beef, cooked beef roll, steamer trays of sticky rice in lotus leaf, and packages of tofu between 49F and 58F. Per operator, potentially hazardous foods stored in the walk-in refrigerator from the previous day. Measured ambient air temperature of walk-in refrigerator between 50F and 58F. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [SA] All potentially hazardous foods were VC&D due to time and temperature abuse. See VC&D report for further details. Operator to contact for repairs to walk-in refrigerator and discontinue use for storage of potentially hazardous foods until refrigeration is repaired.

Follow-up By
03/03/2025

Cited On: 02/27/2025

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

Inspector Observations: At the spray sink for the warewash machine, observed employee cleaning containers in dirty water in the sink, rinsing using the spray faucet, and proceed to store on storage shelving without sanitizing. [CA] Ensure all equipment and utensils are cleaned and sanitized to prevent possible contamination. [SA] Operator removed all containers from the storage shelving and proceeded to wash and sanitize in the warewash machine.

Follow-up By
03/03/2025

Cited On: 02/24/2025

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 02/27/2025

Minor Violations

Cited On: 02/24/2025

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

This violation found not in compliance on 02/27/2025. See details below.

Cited On: 02/24/2025

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

This violation found not in compliance on 02/27/2025. See details below.

Cited On: 02/24/2025

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

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Compliance of this violation has been verified on: 02/27/2025

Cited On: 02/24/2025

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

This violation found not in compliance on 02/27/2025. See details below.

Cited On: 02/24/2025

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)

This violation found not in compliance on 02/27/2025. See details below.

Cited On: 02/24/2025

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

Compliance of this violation has been verified on: 02/27/2025

Cited On: 02/24/2025

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

Compliance of this violation has been verified on: 02/27/2025

Measured Observations

N/A

Overall Comments:

Follow-up inspection for conditional pass due to improper holding temperatures, inadequate handwash stations, and lack of cold water at handwash station.

The following MAJOR violations were corrected:

K06M - Inadequate handwash stations

- Observed handwash stations were all stocked with hand soap and paper towels.
- Observed handwash stations supplied with cold water and hot water.

K21M - Cold water available at handwash station

- Observed cold water was provided to the handwash station by the kitchen entrance.
- Observed cold water and hot water was provided to the handwash station by the back kitchen exit.

The following MAJOR violation was not corrected:

K07M - Improper holding temperatures

An additional MAJOR violation was observed during time of inspection:

K14M - Improper cleaning and sanitizing of utensils and equipment

Facility will continue to stay YELLOW with a conditional pass due to multiple major violations.

This follow-up inspection conducted may be charged \$298.00 for additional hour of inspection provided. The next inspection to be charged \$298.00 for second follow-up. Facility to be invoiced prior to follow-up 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 **3/13/2025**. 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.

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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

Gul Chen

Received By: MARTIN CHEN
SERVER
Signed On: February 27, 2025