

**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> FA0214202 - RICE N BUBBLES		<b>Site Address</b> 734 S WOLFE RD, SUNNYVALE, CA 94086		<b>Inspection Date</b> 06/06/2025	
<b>Program</b> PR0304465 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> OVISO GROUP LLC		<b>Inspection Time</b> 14:25 - 15:50
<b>Inspected By</b> SUKHREET KAUR	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> JESICA POKHAREL	<b>FSC CARLO OVISO</b> 6/25/2029		

Placard Color & Score  
**GREEN**  
**86**

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						N
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						N
K06	Adequate handwash facilities supplied, accessible	X						N
K07	Proper hot and cold holding temperatures		X		X			
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	X	
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	X	
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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<b>K48</b> Plan review		
<b>K49</b> Permits available		
<b>K58</b> 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: Measured cheese in hot holding unit at 115F. Per employee it was stored in the unit around 10 AM.**

**Measured shell eggs at 60F sitting on prep table. Per PIC, eggs were taken out of a refrigerator less than an hour ago.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[COS] Melted cheese was discarded in trash. See VC&D (Voluntary Condemnation & Destruction) report. Eggs were stored back in refrigerator.**

### Minor Violations

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations: Accumulation of grease and debris on sides of cook line equipment.**

**[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.**

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

**Inspector Observations: Accumulation of grease on ventilation hood filters.**

**[CA] Clean mechanical exhaust hood and/or filters of grease accumulation.**

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: Lack of a device to hang mops, all the mops and brooms are sitting in the mop sink.**

**[CA] Mop rack or other devices not made available to hang and store cleaning tools. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.**

### Performance-Based Inspection Questions

Needs Improvement - No discharge observed from eyes, nose, and/or mouth.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

### Measured Observations

Item	Location	Measurement	Comments
Brisket sauce	Upright freezer	10.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Milk	Under counter refrigerator in the middle area	41.00 Fahrenheit	
Shell eggs	On prep table	60.00 Fahrenheit	
Cheese	Hot holding unit on prep table	115.00 Fahrenheit	
Butter milk	Glass door refrigerator	39.00 Fahrenheit	
Chicken	Under counter freezer	20.00 Fahrenheit	
Whipped cream	Beverage prep unit	41.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Rice	Rice warmer	140.00 Fahrenheit	
Cooked pork	Three door refrigerator	41.00 Fahrenheit	

### Overall Comments:

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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 **6/20/2025**. 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:** JESICA POKHAREL  
PIC

**Signed On:** June 06, 2025