

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 FA0255906 - BUON ME CAFE		Site Address 1111 STORY RD 1003, SAN JOSE, CA 95122		Inspection Date 08/03/2026		Placard Color & Score YELLOW 64		
Program PR0374286 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BUON ME CAFE CORP		Inspection Time 10:35 - 12:40			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By JENNA				FSC Chau Huynh 7/30/2028

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					
K07	Proper hot and cold holding temperatures		X					N
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods			X				N
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	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		
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		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0255906 - BUON ME CAFE		Site Address 1111 STORY RD 1003, SAN JOSE, CA 95122	Inspection Date 08/03/2026
Program PR0374286 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name BUON ME CAFE CORP	Inspection Time 10:35 - 12:40
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee crack a raw egg into a pan, then proceeded to grab cilantro from the prep unit and placed it on the cooked food (garnish) without removing gloves and washing hands in between. [CA] Remove gloves and wash hands when hands have been contaminated. [COS] Instructed employee to remove gloves and wash hands.*

Follow-up By
08/06/2026

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

Inspector Observations: *Empty hand soap dispenser noted at the boba station. [CA] Keep soap dispenser stocked at all times. [COS]*

Follow-up By
08/06/2026

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

Inspector Observations: *Measured the following foods out of temperature:*

1 pot of beef soup on low shelf measured at 111F (cooked at 830a)

1 pot of meatball soup on low shelf m 127Feasured at (cooked at 830a)

1 container of raw shelled egg on table next to cook line measured at 81F

1 large container of raw bean sprouts on prep table measured at 69F (ice noted only on top)

1 bowl of tofu on steel cart measured at 76F

1 tray of fried banana at front counter

[CA] Maintain potentially hazardous food 41F and below or 135F and above at all times. [COS] Food was placed back in refrigerator to cool down or reheated (beef soup and meat ball soup) on stove to 165F and held at 135F. Sprouts were split in half and iced was added and the remaining was relocated to refrigerator.

Follow-up By
08/06/2026

Observed containers of tofu and pork in prep unit top insert overflowing in container (too full) measured between 46F-56F. [CA] Fill containers to rim of container in order to maintain 41F and below for potentially hazardous food. [COS] Portions of tofu an pork were transferred to a bowl and placed in refrigerator. Container to be re-filled as needed.

Minor Violations

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

Inspector Observations: *Pork ribs noted cooling in a covered plastic container filled to the top on the counter. [CA] Cool food rapidly, leave uncovered in shallow containers, no more than 2 inches high for solid (meat) or 3 inches high for liquid (soups). [COS] Ribs were transfered to 3 metal containers and bags of ice placed on top to cool down quickly. Cool food 135-70F in 2 hours, 70-41F in 4 hours.*

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: *Observed pink mold like debris on the interior white panel of large ice machine and brown spots inside interior wall of small ice machines in the boba station. [CA] Clean and sanitize ice machines regularly.*

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 raw shelled eggs above cooked food in bahn mi prep unit. [CA] Store raw eggs below cooked food to prevent cross contamination.*

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

OFFICIAL INSPECTION REPORT

Facility FA0255906 - BUON ME CAFE	Site Address 1111 STORY RD 1003, SAN JOSE, CA 95122	Inspection Date 08/03/2026
Program PR0374286 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name BUON ME CAFE CORP	Inspection Time 10:35 - 12:40

Inspector Observations: *Unlabeled white bulk container for rice. [CA] Label with ingredient name.*

Observed a container of radish on floor. [CA] Store food 6 inches off of the floor.

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: *3 comp sink faucet at boba station is leaking. [CA] Repair the faucet.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
cheese foam	boba station unit	39.00 Fahrenheit	
pork roll	2 door upright	41.00 Fahrenheit	
shrimp	freezer 2 door	28.00 Fahrenheit	
crab/squid	2 door prep unit across cookline	41.00 Fahrenheit	
raw marinated beef	2 door prep next to hood	41.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	
sliced pork	2 door prep unit	39.00 Fahrenheit	
boba	counter	78.00 Fahrenheit	TPHC time marked
milk	boba prep unit	40.00 Fahrenheit	
rice	rice warmer	150.00 Fahrenheit	
warm water	hand sinks - kitchen	100.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
ground pork	2 door prep unit	40.00 Fahrenheit	
vanilla ice cream	freezer	13.00 Fahrenheit	
noodles	2 door unit	38.00 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 **8/17/2026**. 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: NGUYEN PHUONG THAO PHAM

Signed On: August 03, 2026