

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 FA0260323 - BAMBU		Site Address 949 MCLAUGHLIN AV, SAN JOSE, CA 95122	Inspection Date 10/30/2025
Program PR0381547 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name SWEET TWEET INC	Inspection Time 10:00 - 10:50
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By JENNY	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/27/2025

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

Compliance of this violation has been verified on: 10/30/2025

Cited On: 10/27/2025

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 10/30/2025

Cited On: 10/27/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 10/30/2025. See details below.

Minor Violations

Cited On: 10/30/2025

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

Inspector Observations: Dead cockroaches observed in the following areas:

- On floor between the wall and preparation refrigerator at the front service area.
- On floor underneath the three-compartment sink.

No live activity was observed at time of follow-up.

[CA] Clean and sanitize area of dead cockroaches.

- Seal holes (e.g. in walls and ceilings, repair coved base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed; screen openable windows.
- Eliminate harborage inside and outside of the facility - remove unused/cast-off equipment, contributory vegetation, etc.)
- Eliminate food and water sources inside and outside the facility.
- Properly store items (e.g. at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas).
- Properly store and dispose of garbage and other waste (e.g. bagged wastes, keep dumpster lids closed, frequent removal).

Cited On: 10/27/2025

K48 - 2 Points - Plan review unapproved; 114380

This violation found not in compliance on 10/30/2025. See details below.

Cited On: 10/27/2025

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

Compliance of this violation has been verified on: 10/30/2025

OFFICIAL INSPECTION REPORT

Facility FA0260323 - BAMBU	Site Address 949 MCLAUGHLIN AV, SAN JOSE, CA 95122	Inspection Date 10/30/2025
Program PR0381547 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name SWEET TWEET INC	Inspection Time 10:00 - 10:50

Measured Observations

Item	Location	Measurement	Comments
Warm water	Hand wash sinks	102.00 Fahrenheit	
Hot water	Three-compartment sink	121.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 10/27/2025.
 - Facility has corrected the following major violations:
 - K06M - Inadequate hand wash facilities:
 - All hand wash stations observed with warm water, hand soap, and paper towels.
 - Hand wash station and amenities observed easily accessible and readily available.
 - K08M - Improper usage of time as a public health control (TPHC):
 - PHF items subjected to TPHC were properly documented.
 - Per owner, training was been provided to all staff.
 - K23M - Observed rodents, insects, birds, or animals:
 - Facility was recently treated by licensed pest control company.
 - Pest control report was provided for review.
 - Dead activity was observed. See violation above.
 - Facility has earned a green pass placard.
 - Continue to address all other violations noted on inspection reports.
- * Note: submit plans for water heater by 11/10/2025.

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 **11/13/2025**. 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.

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: Jenny
Manager
Signed On: October 30, 2025