

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 FA0283093 - BAFANG DUMPLING		Site Address 2702 AUGUSTINE DR 110, SANTA CLARA, CA 95054		Inspection Date 12/09/2025		Placard Color & Score GREEN 80		
Program PR0424673 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BAFANG YUNJI RESTAURAN		Inspection Time 11:40 - 14:00			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By MICHEAL LEE				FSC Long Hao Pan 03/07/2029

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						S
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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	X			N
K10	Proper cooking time & temperatures	X						S
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		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		
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
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		
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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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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, 14125(b), 114141

Inspector Observations: Upright dishwasher measured to have 0ppm chlorine, 0ppm quat ammonia, and rinse cycle of 144F. Dishes observed to be recently washed inside dishwasher at time of inspection.

[CA] Maintain high temperature dishwasher rinse cycle at least 160F. Ensure chemical dishwashing is dispensing 50ppm chlorine or 200ppm quat ammonia.

[SA] Operator may use dishwasher to wash and rinse dishes followed by manual sanitization of dishes afterwards. Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

Minor Violations

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

Inspector Observations: 1) Braised pork and daikon observed to be in shallow stacked containers in walk in measuring 100F-127F. Per operator food was cooked in the last 1 hour.

2) Large pot of broth and soup measured to be 191F and 177F. Both pots were on table covered. Per operator both items are meant to be cooling but will be reheated and used during lunch rush is needed.

3) Containers of cooked beef and cooked daikon observed next to ice machine measuring 59F and 61F. Per operator items are cooling and will be reheated later.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours.

Ensure when cooling, use shallow metal containers and keep containers uncovered and unstacked for effective cooling. Stir PHFs frequently to ensure even cooling. Facility may use ice wand to rapidly cool soups and broths. Recommend labeling PHFs with time PHFs was removed from cooking to keep track of multiple cooling items and ensuring PHFs are meeting time and temperature requirements of cooling.

[COS] 1) Trays of braised pork with daikon were unstacked and lids were moved to be loosely covering them.

2) Soups had lids moved to release steam and shall be transferred to shallow metal containers to continue to cool.

3) Beef and daikon were moved into walk in cooler to keep cooling to 41F.

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

Inspector Observations: Handwash sink by warewashing area missing hot water due to broken faucet. Other handwash sinks available throughout facility **[CA]** Provide warm water(100F-108F) at handwash sinks.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Facility missing high temperature testing equipment for upright dishwasher.

[CA] Provide thermolabels or other means to testing upright dishwasher rinse cycle.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Scoops inside bulk dry storage bins observed to be plastic bowls and containers. **[CA]** Scoops stored inside bulk dry storage shall have handles and be stored such that handles are not in direct contact with food.

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

Inspector Observations: Freezer observed to have one broken light.

[CA] In every room and area in which any food is prepared, manufactured, processed or prepackaged or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided. Repair light.

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Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
Chow mein	Front service line hot holding	153.00 Fahrenheit	
Clear broth	Large pots on side by prep line	191.00 Fahrenheit	
Ground chicken Raw	Walk in cooler	38.00 Fahrenheit	
Fried chicken	Front service line hot holding	169.00 Fahrenheit	
Noodles	cookline upright cooler	41.00 Fahrenheit	
Braised pork & Daikon	Cookline steam table	166.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Ground pork	1 door grab n go cooler side of kitchen	41.00 Fahrenheit	
Soup	Soup well in front	164.00 Fahrenheit	
Pork chop	Front service line hot holding	172.00 Fahrenheit	
Tofu	Walk in cooler	39.00 Fahrenheit	
Cooked beef	Cart next to ice machine	59.00 Fahrenheit	
Soup	Large pots on side by prep line	177.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Rinse cycle	upright dishwasher	144.00 Fahrenheit	
Cooked daikon	Cart next to ice machine	61.00 Fahrenheit	
Ground pork	cookline upright cooler	41.00 Fahrenheit	
Egg	1 door grab n go cooler side of kitchen	40.00 Fahrenheit	
Beef stock	Hot plate to keep hot in back	181.00 Fahrenheit	
Raw chicken	Under the counter cooler by cookline	39.00 Fahrenheit	
Clear broth	Cookline steam table	142.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Fried chicken	Out of fryer	189.00 Fahrenheit	
Braised pork & Daikon	Walk in cooler	127.00 Fahrenheit	

Overall Comments:

Discussed frequency of warewashing required for containers and utensils stored at room temperature for mixing noodles and sauces together. Ensure any utensils or containers in contact with PHFs are washed, cleaned and sanitize every 4 hours to prevent any bacterial build up.

NOTE: Facility has more than 0-5 full time employees. At least a dozen employees observed to be working at time of inspection, and facility is open daily from 10AM-10PM. Facility also observed to be cooling and risk category shall increase. Permit will be increased accordingly in the next billing cycle.

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 **12/23/2025**. 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



Received By: Michael Lee
Manager

Signed On: December 09, 2025