

# 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 FA0269692 - KUSAN BAZAAR	Site Address 510 BARBER LN, MILPITAS, CA 95035	Inspection Date 09/17/2024
Program PR0401353 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SLOW FOOD DIARY LLC	Inspection Time 15:20 - 16:30
Inspected By GLENJOY DAVID	Inspection Type LIMITED INSPECTION	Consent By AXIMA

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

No major violations were observed during this inspection.

#### Minor Violations

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

**Inspector Observations: Measured hot water at 117 maximum at three compartment sink. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.**

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

**Inspector Observations: Drain line for prep sink does not drain directly into floor sink. A plastic cup is attached to end of drain line. [CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.**

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

**Inspector Observations: Cracked tiles present throughout prep area. [CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.**

**Gap in wall near entryway to back prep area. [CA] Repair the wall with a durable, smooth, nonabsorbent, and easily cleanable surface.**

K48 - 2 Points - Plan review unapproved; 114380

**Inspector Observations: Grill and several refrigerators have not completed Plan Check process for added equipment. [CA] Any added new equipment to the food facility, must submit complete plans to DEH to obtain plan check requirement.**

**Note: All unapproved equipment is not allowed for use and is subject to impound. Facility has a pending service request (SR0871829) by old owner for added equipment but was not completed.**

#### Performance-Based Inspection Questions

N/A

#### Measured Observations

Item	Location	Measurement	Comments
bean sprouts	two door cooler	41.00 Fahrenheit	
hot water	three compartment sink	117.00 Fahrenheit	
pork	clear door cooler - 1	41.00 Fahrenheit	
shrimp	clear door freezer - 3	32.00 Fahrenheit	
chicken	clear door cooler - 2	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
noodles	two door freezer	8.00 Fahrenheit	IR
pork	clear door cooler	41.00 Fahrenheit	

#### Overall Comments:

**Facility is not currently operating.**

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## OWNERSHIP CHANGE INFORMATION

**NEW OWNER: SLOW FOOD DAIRY LLC**  
**NEW FACILITY NAME: KUSAN BAZAAR**

*The applicant has completed the change of ownership application process for an Environmental Health Permit.*

*The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1723.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.*

*The Environmental Health Permit will be effective: 10/01/2024 - 09/30/2025. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.*

*Post permit in public view.*

*Structural Review inspection conducted on 09/17/2024*

*Facility shall notify district specialist should there be a change of number of employees or change in menu. District specialist shall be notified prior to the addition, replacement, or removal of any equipment.*

*Prior to the installation of any new equipment, submittal is required to Plan Check.  
Plan check consultation hours are Monday thru Friday 730AM-10AM and afternoon by appointment only at address above.  
Additional information on Plan Check Program is available at <https://www.sccgov.org/sites/cpd/programs/pcp/Pages/home.aspx>.*

*Any installation of new equipment, without prior notification to district specialist/Plan Check is subject to impound. Unapproved equipment will not be allowed for use.*

*Food Safety Manager Certificate and Food Handler cards shall be available for review.  
Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.  
Information on a Food Safety Certificate and Food Handler cards are available at <https://www.sccgov.org/sites/cpd/programs/fsp/Pages/FSC.aspx>.*

*Facility is recommended to have professional pest control services.*

**District Health Specialist:**  
**Glencijoy David**  
**[glencijoy.david@deh.sccgov.org](mailto:glencijoy.david@deh.sccgov.org)**  
**408-918-3465**

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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 **10/1/2024**. 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: Cindy  
Partner  
Signed On: September 17, 2024