

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 FA0230407 - JUN BISTRO LLC		Site Address 290 BARBER CT, MILPITAS, CA 95035	Inspection Date 07/30/2026
Program PR0330420 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name JUN BISTRO LLC	Inspection Time 11:35 - 12:25
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By KUANYU C.	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/20/2026

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

Compliance of this violation has been verified on: 07/30/2026

Cited On: 07/20/2026

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

Compliance of this violation has been verified on: 07/30/2026

Cited On: 07/20/2026

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

Compliance of this violation has been verified on: 07/30/2026

Cited On: 07/20/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 07/30/2026

Minor Violations

Cited On: 07/20/2026

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

Compliance of this violation has been verified on: 07/30/2026

Cited On: 07/20/2026

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Compliance of this violation has been verified on: 07/30/2026

Cited On: 07/30/2026

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

Inspector Observations:

Observed unsealed cracks and crevices around and above the warewashing area.

Observed a hole in the wall where the wall-mounted shelving bracket meets the wall above the warewashing area.

[CA] Ensure all cracks, crevices, gaps, and holes are sealed to prevent the harborage of vermin.

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Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
ambient	walk-in cooler	39.00 Fahrenheit	
hot water	three compartment warewashing sink	120.00 Fahrenheit	
ambient	walk-in freezer	4.00 Fahrenheit	
milk	sliding door cooler - front service	37.00 Fahrenheit	
pooled eggs	cart - cook-line	0.75 Hours	TPHC
ambient	sliding door cooler - front service	37.00 Fahrenheit	
warm water	hand sink - cook-line	100.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the routine inspection conducted on 7/20/2026.

Compliance of the following has been verified:

K05M: Hands not clean/improperly washed:

- No hand washing violations observed at the time of inspection.

K07M: Improper hot and cold holding temperatures:

- Sliding door refrigerator at the front service counter has been repaired to hold potentially hazardous foods at 41F or below.

Ambient of the unit measured 37F via probe.

K08M: Improperly using time as a public health control:

- All potentially hazardous foods subjected to time as a public health control observed properly time labeled while maintained on carts, preparation surfaces, shelving, and the upper portion of the open-top prep cooler across from the cook-line.

K09M: Improper cooling methods:

- Observed no cooling at the time of inspection. Per the PIC, they no longer cool stinky tofu in the walk-in cooler; Instead, it is relocated immediately to the walk-in freezer for cooling following cooking, and is then heated for service in the oven.

K23M: Observed cockroach activity:

- Observed no evidence of cockroach activity throughout the facility. Pest control service report provided for review. Continue to work with pest control.

Compliance of all cited major violations verified.

Facility re-issued a Green "Pass".

Continue to work on the violations cited during the last routine inspection.

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 **8/13/2026**. 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: Kuanyu Chen
Assistant Manager

Signed On: July 30, 2026