

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 12/04/2025		Placard Color & Score YELLOW 38		
Program PR0401353 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SLOW FOOD DIARY LLC		Inspection Time 13:30 - 15:45			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By JOSE				FSC Not Available

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
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		X			N
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		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						
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			N
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				S

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties	X	
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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
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		
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	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
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

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

Inspector Observations:

Employee handled dirty dishes, then proceeded to handle clean dishes that had just been ran through the mechanical dishwasher.

Follow-up By
12/08/2025

[CA] Employees shall change their gloves (if applicable) and wash their hands in all of the following scenarios:

(1) Immediately before engaging in FOOD PREPARATION, including working with nonPREPACKAGED FOOD, clean EQUIPMENT and UTENSILs, and unwrapped single-use FOOD containers and UTENSILs.

(2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.

(3) After using the toilet room.

(4) After caring for or handling any animal allowed in a FOOD FACILITY pursuant to this part.

(5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.

(6) After handling soiled EQUIPMENT or UTENSILs.

(7) During FOOD PREPARATION, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.

(8) When switching between working with raw FOOD and working with READY-TO-EAT FOOD.

(9) Before initially donning gloves for working with FOOD.

(10) Before dispensing or serving FOOD or handling clean TABLEWARE and serving UTENSILs in the FOOD service area.

(11) After engaging in other activities that contaminate the hands.

[COS] Employee washed hands. Contaminated dishes re-ran through the mechanical dishwasher.

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

Inspector Observations:

Handwash sink to the left of the cook-line observed to be completely obstructed with a metal counter-unit. Pitcher of water observed directly inside the sink basin.

Follow-up By
12/08/2025

Handwash sink at the entrance of the back kitchen area lacked paper towels.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

A handwashing facility shall not be used for purposes other than handwashing.

Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[COS] Obstructions removed. Paper towels restocked.

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

Inspector Observations:

Various potentially hazardous foods (beef skewers, lamb skewers, yogurt, pooled eggs, garlic in oil sauces etc.) measured 59F-60F while maintained in the one-door upright clear door cooler to the right of the cook-line. Per staff, yogurt and garlic in oil sauces had been maintained inside the unit since the previous day. Staff stated that all other potentially hazardous foods had been placed into the unit 3 hours prior. Ambient of the unit measured 60F.

Follow-up By
12/08/2025

Large quantities of raw lamb in commercial, reduced-oxygen packaging measured 72F while maintained in two opened cardboard boxes under a metal counter-unit on the floor in the back kitchen area. Per staff, lamb had been delivered frozen yesterday and maintained on the floor in ambient overnight.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of

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bacteria.

[COS] Yogurt and garlic in oil sauces VC&D into the trash. All other PHF's in the one-door upright relocated to other working refrigeration units. Raw lamb VC&D into the trash.

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

Inspector Observations:

Large quantities of lamb ribs measured 55F while maintained in a plastic wrap-covered container in the two-door upright cooler in the back kitchen area. Per staff, it had been cooling since yesterday.

**Follow-up By
12/08/2025**

[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. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Lamb ribs VC&D into the trash.

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:

Employee observed spraying dirty dishes/containers with hot water, then stacking them up to dry, thereby entirely skipping the sanitizing step.

**Follow-up By
12/08/2025**

[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM). 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.

[COS] Plastic tubs placed back into a pile of dirty dishes to be properly sanitized.

Minor violation:

Chlorine sanitizer measured 0 ppm in the mechanical dishwasher while not in active use. Bucket of chlorine sanitizer observed to be empty.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[COS] Empty bucket of chlorine sanitizer removed. Full bucket of chlorine sanitizer obtained, and sanitizer feed-line inserted. Chlorine sanitizer remeasured 50 ppm in the mechanical dishwasher.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

1. Facility could not provide a valid food safety certificate.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

2. Facility could not provide any food handler cards.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations:

Heavy accumulation of rodent droppings on the floor in the back kitchen area near the warewashing sink next to the open back door, with a heavy concentration near the water heater, under the counter-unit with a mixer, and under the metal shelves used to store clean dishes. Most of the droppings observed to be old/dried. Rodent droppings observed on the floor in the side storage room under refrigeration units. One fresh rodent dropping observed on a chair in the dining area.

Follow-up By
12/08/2025

Per staff, the facility obtains a regular pest control service. Pest control service report could not be provided.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food.

Facility must obtain a service by a licensed pest control agency prior to the follow-up inspection on 12/08/2025.

The presence of any rodent activity during the follow-up inspection will result in immediate facility closure

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations:

Facility lacked a person-in charge. Manager was not present. Employees were unable to designate a person-in-charge.

[CA] A "person in charge" who is responsible for operation of facility shall be present at the food facility during all hours of operation.

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:

Pieces of uncovered, raw lamb observed piled on top of various other plastic-wrapped food items in the freezer chest in the side storage room. No direct contamination observed.

[CA] All food shall be separated and protected from possible contamination.

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

Inspector Observations:

Employee observed spraying lamb skewers with a yellow-colored solution in a spray bottle. Bottle observed to be unlabeled. Per the employee, the spray bottle has never been used to store chemicals, and it is used to spray a honey-based solution onto meats.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Accumulation of food on the sides of equipment at the cook-line, and on various shelving units throughout the kitchen.

[CA] Maintain clean to prevent the attraction of vermin.

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

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Inspector Observations:

1. Ambient of the clear, one-door upright to the right of the cook-line measured 60F.

[CA] Refrigeration shall be capable of maintaining potentially hazardous foods at 41F or below.

2. Noodle machine and dumpling machine in the side storage area do not appear to be NSF approved.

[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation). Facility shall submit plans to DEH Plan Check.

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:

Clean cutting boards stored directly on the floor in the back kitchen area.

[CA] Equipment contacting food shall be stored in a sanitary location.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

Back door maintained open.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

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

Inspector Observations:

Heavy accumulation of food on the floor underneath the cook-line, and underneath various refrigeration units throughout the facility.

[CA] Walls, floors, and ceilings shall be maintained clean to prevent the attraction of vermin.

Performance-Based Inspection Questions

- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Proper cooling methods.
- Needs Improvement - Demonstration of knowledge; food manager certification.

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Measured Observations

Item	Location	Measurement	Comments
hot water	three compartment warewashing sink	120.00 Fahrenheit	
chicken	two-door upright freezer - back kitchen	12.00 Fahrenheit	
sliced tomato	cold hold - cook-line	40.00 Fahrenheit	
quail eggs	cold hold - cook-line	39.00 Fahrenheit	
dumpling	two-door upright freezer - side storage room	13.00 Fahrenheit	
ambient	two-door upright clear-door freezer - side storage room	15.00 Fahrenheit	
chicken broth	stovetop	143.00 Fahrenheit	
yogurt	two-door upright cooler - dining area	41.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	0.00 PPM	remeasured 50 ppm after correction
ambient	clear one-door upright cooler - cook-line	60.00 Fahrenheit	
lamb	stovetop	168.00 Fahrenheit	final cook temp
milk	two-door upright clear-door cooler - side storage room	38.00 Fahrenheit	
warm water	hand sink - cook-line	100.00 Fahrenheit	
dumpling	residential fridge - freezer section	8.00 Fahrenheit	
ambient	two-door upright freezer - dining area	16.00 Fahrenheit	
raw shell eggs	residential fridge	40.00 Fahrenheit	
warm water	hand sink - back kitchen	100.00 Fahrenheit	
lamb ribs	two-door upright cooler - back kitchen	41.00 Fahrenheit	
fish	hot hold - cook-line	157.00 Fahrenheit	

Overall Comments:

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 48 business hours to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

****The presence of any rodent activity during the follow-up inspection will result in immediate facility closure****

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 **12/18/2025**. 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: Bao
Employee
Signed On: December 04, 2025