

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 FA0255906 - BUON ME CAFE		Site Address 1111 STORY RD 1003, SAN JOSE, CA 95122	Inspection Date 11/06/2025
Program PR0374286 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name BUON ME CAFE CORP	Inspection Time 11:00 - 12:15
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By PHUC	

Placard Color & Score RED N/A

Comments and Observations

Major Violations

Cited On: 10/30/2025

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

This violation found not in compliance on 11/06/2025. See details below.

Cited On: 11/03/2025

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

This violation found not in compliance on 11/06/2025. See details below.

Cited On: 11/05/2025

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

This violation found not in compliance on 11/06/2025. See details below.

Cited On: 11/06/2025

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

Inspector Observations: Observed Vermin:

Follow-up By
11/13/2025

- 4+ juvenile and adults observed at the food preparation refrigerator in the ware wash area: top corner at the inserts, top right door hinge.
- 3+ juvenile and nymphs at the food preparation refrigerator across from the cook line: top left door hinge.
- 3+ nymphs observed crawling on wall behind the preparation refrigerator in the ware wash area.
- 1 nymph observed crawling on floor across the cook line area.
- 1 juvenile observed crawling inside the janitorial sink.
- 1 dying adult observed crawling across the dry storage room.
- 1 dead adult carrying egg sac on the floor between the two-door upright refrigerator in the sandwich preparation area.

Photographs: Taken for documentation purposes.

Notification: The person in charge during inspection, Mr. Tang has been informed that the facility must close immediately.

[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. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

N/A

Measured Observations

N/A

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Overall Comments:

- On-site for operator scheduled follow-up inspection after facility was closed due to evidence of a vermin infestation.
- Facility is to remain closed until vermin infestation is completely abated.
- Subsequent follow-up inspection shall be billed at \$298/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.
- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied red placard. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **11/20/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Mr. Tang
Owner
Signed On: November 06, 2025