

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 FA0288171 - BUND STORY (MORE THAN BENTO)		Site Address 682 BARBER LN, MILPITAS, CA 95035	Inspection Date 12/31/2024
Program PR0432114 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name BUND STORY LLC	Inspection Time 10:00 - 11:00
Inspected By GLENJOY DAVID	Inspection Type FOLLOW-UP INSPECTION	Consent By OPHELIA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 12/30/2024

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

Compliance of this violation has been verified on: 12/31/2024

Cited On: 12/30/2024

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Compliance of this violation has been verified on: 12/31/2024

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
broth	stove	109.00 Fahrenheit	reheating
tofu	reach in cooler - right	34.00 Fahrenheit	
tofu	stove	200.00 Fahrenheit	reheating
braised tripe	prep cooler	41.00 Fahrenheit	
pork	three door reach in cooler	41.00 Fahrenheit	

Overall Comments:

Follow-up inspection for major violations

All foods were at proper temperatures. No foods were in the hot hold units in the front of the store.

Facility states that they will no longer reduced-oxygen package foods. Vacuum sealer was removed from facility.

Facility will still require a Processed Food Registration (PFR) from California Department of Public Health (CDPH) for all foods that are not sold directly to the consumer.

Foods (braised meat and poultry) are cooked and hot sealed into plastic containers for distribution. Distribution is through a warehouse or online platform.

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 **1/14/2025**. 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

Ophelia A.

Received By: Ophelia
PIC
Signed On: December 31, 2024