

**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**

<b>Facility</b> FA0206933 - YUMMY KITCHEN		<b>Site Address</b> 1711 BRANHAM LN A9, SAN JOSE, CA 95118		<b>Inspection Date</b> 05/13/2026	
<b>Program</b> PR0304143 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> SUPER BOTHER, INC		<b>Inspection Time</b> 13:50 - 15:15
<b>Inspected By</b> HELEN DINH		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> CHEN (O)	
<b>FSC Not Available</b>					

<b>Placard Color &amp; Score</b>
<b>RED</b>
<b>71</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				
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						
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X					N
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods					X		
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						
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					N

GOOD RETAIL PRACTICES	OUT	COS
K24 Person in charge present and performing duties		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food		
K27 Food separated and protected		
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		
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

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

**Inspector Observations: Major:**

1. Measured container of rice holding at 74F on counter top near cooks line.
  2. Measured container of pork holding at 50F in 3 door upright.
- Per operator, PHFs placed there for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F or hot held at or above 135F.

Follow-up By  
05/20/2026

**Minor: Measured container of pork holding at 45F in 2 door reach in for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F.**

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

- Inspector Observations:**
1. Observed Vermin: Documented in the following areas: Found LIVE cockroach under bag of food near dish machine.
  2. Photographs: Taken for documentation purposes.
  3. Supervisor Notified: Anjani Sircar
  4. Notification: The person in charge during inspection, Chen (owner), has been informed that the facility must close immediately.

Follow-up By  
05/20/2026

[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: Found DEAD cockroaches in the following area: under refrigeration units, under sinks, on/around boxes, under shelving, on screen door, around soap dispenser, floor of hallway, between boxes on storage, on equipment not in use and in refrigeration unit door area. [CA] Eliminate all evidence of DEAD cockroach. Clean and sanitize all effected areas. Provide approved pest control services.**

### Minor Violations

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

- Inspector Observations:**
1. Lacking food safety certificate (FSC). [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. Lacking food handlers card. [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.

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

- Inspector Observations:**
1. Found 2 open bags of bulk food open on back storage rack. [CA] Once bulk bag are open, store all food content in approved food containers.
  2. Found container/bags of food stored on floor. [CA] Food shall be stored a minimum of 6 inches off floor.

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

**Inspector Observations: Found crates and other device used to elevate food items off floor. [CA] Discontinue using crates, use approved shelving.**

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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:** 1. Found scoop handles in direct contact with food item in storage room. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.  
2. Found 3 loose CO2 tank near dish machine. [CA] All pressurized cylinders shall be securely fastened to a rigid structure.

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:** 1. Found accumulated food debris under warewash sink, cooking equipment, refrigeration unit and shelvings. [CA] Routinely clean.  
2. Found 2 household raid cannister on shelf near front counter. [CA] Discontinue using household chemical, use approved pest control services.  
3. Found exterior screen door unable to prevent the entrance and harborage of vermin/pest. [CA] Provide screen door and or keep exterior door closed.

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

**Inspector Observations:** 1. Found holes in celing where pipes are connected. Observed screen mesh like substance used to seal hole in ceiling/wall. [CA] Repair holes in structure and maintain in good repair to prevent pest harborage.  
2. Found electrical outlet missing cover at dining area. [CA] Provide outlet covers.

## Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.  
Needs Improvement - Proper hot and cold holding temperatures.

## Measured Observations

Item	Location	Measurement	Comments
rice	counter	74.00 Fahrenheit	for less than 4 hours.
chlorine	dish machine	50.00 PPM	
rice	rice cooker	153.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
shell eggs	3 door upright	41.00 Fahrenheit	
pork	3 door upright	50.00 Fahrenheit	for less than 4 hours.
raw pork	2 door reach in	45.00 Fahrenheit	
beverage	1 door upright	40.00 Fahrenheit	
bean sprouts	2 door cold top	41.00 Fahrenheit	
pooled eggs	2 door reach in	41.00 Fahrenheit	
meat	chest freezer	17.80 Fahrenheit	
warm water	handsink (prep & RR)	100.00 Fahrenheit	
raw pork	2 door cold top	41.00 Fahrenheit	

## Overall Comments:

**Facility is hereby closed due to evidence of a pest/vermin infestation.**

**Facility is to immediately cease and desist all operations.**

**Facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.**

**Facility shall remain closed until vermin infestation is completely abated and authorization is provided by this Division.**

### **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.

**Once the above is corrected, submit the completed item to: [helen.dinh@deh.sccgov.org](mailto:helen.dinh@deh.sccgov.org) and/or [anjani.sircar@deh.sccgov.org](mailto:anjani.sircar@deh.sccgov.org) and/or contact the main office at 408/918-3400 to schedule the follow-up inspection.**

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**\*\*Subsequent follow-up inspection after first follow-up shall be billed \$298/hour one hour minimum, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), or \$645 for a minimum of two 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, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.**

**\*\*A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors.\*\***

**Inspection conducted in conjunction to CO0159648**

## 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 5/27/2026. 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.

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: Chen Liew  
Owner  
Signed On: May 13, 2026