

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 FA0240554 - BUI VIEN RESTAURANT		Site Address 740 STORY RD 1, SAN JOSE, CA 95122	Inspection Date 05/29/2025
Program PR0350085 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name SIZZLE SPOT LLC	Inspection Time 10:30 - 11:15
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By DIANE	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 05/28/2025

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: 05/29/2025

Cited On: 05/28/2025

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

Compliance of this violation has been verified on: 05/29/2025

Cited On: 05/28/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 05/29/2025

Cited On: 05/28/2025

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

Compliance of this violation has been verified on: 05/29/2025

Cited On: 05/28/2025

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Compliance of this violation has been verified on: 05/29/2025

Minor Violations

Cited On: 05/29/2025

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Cooked sticky rice cooling kept covered.

[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

[COS] Lid was propped to expedite cooling process.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Chicken feet salad	Food preparation refrigerator	41.00 Fahrenheit	
Chlorine sanitizer	Undercounter dish machine	50.00 PPM	
Hot water	Three-compartment sink	121.00 Fahrenheit	
Yogurt	Beverage preparation refrigerator	40.00 Fahrenheit	
Beef balls	Ice bath	41.00 Fahrenheit	
Raw oysters	Walk-in refrigerator	39.00 Fahrenheit	
Soup	Cook line	170.00 Fahrenheit	
Raw chicken feet	Walk-in refrigerator	40.00 Fahrenheit	

Overall Comments:

- On-site for a follow-up inspection after facility earned a conditional pass during a routine inspection and concurrent complaint investigation.

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- Facility has corrected the following major violations:

- K05M - Hands not clean, improperly washed/gloves not used properly:

- At time of follow-up, observed employees properly washing hands as required.
- Hand wash sinks were equipped with warm water, hand soap, and paper towels. Hand sinks observed easily accessible.

- K07M - Improper hot and cold holding temperatures:

- PHF items measured at 41F or below, and 135F and above.
- PHF items measured between 50F to 130F were in process of food preparation and/or cooling at the time. See cooling violation.

- K13M - Food not in good condition/unsafe/adulterated:

- PHF items observed in safe and good condition.

- K14M - Food contact surfaces, unclean, and unsanitized:

- Food contact surfaces observed clean.
- Sanitizer concentration measured at required levels.

- K16M - Not in compliance with shell stock tags, condition:

- New shipment of oysters arrived. Shell stock tags were maintained.

- Facility has earned a green pass placard.

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 **6/12/2025**. 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.

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: Diane
Manager

Signed On: May 29, 2025