

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 FA0258936 - THE BENTO BOX		Site Address 228 BARBER CT, MILPITAS, CA 95035	Inspection Date 09/11/2025
Program PR0379302 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name SU, JEAN	Inspection Time 16:25 - 17:00
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By CHRISTINA TRAN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/10/2025

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

Compliance of this violation has been verified on: 09/11/2025

Cited On: 09/10/2025

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

Compliance of this violation has been verified on: 09/11/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
pork broth	2-door under-counter unit	32.00 Fahrenheit	
stewed tofu	steam table	155.00 Fahrenheit	
ground beef broth	stovetop	176.00 Fahrenheit	
tea egg in soy sauce	stovetop	164.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the routine inspection conducted on 9/10/2025

Compliance of the following has been verified:

K07: Improper hot and cold holding temperatures:

- All potentially hazardous foods measured at or below 41F, OR at or above 135F

K09: Improper cooling methods:

- No cooling violations noted at time of inspection. Per the PIC, facility is properly following proper cooling procedures.

All handwash sinks observed to be unobstructed and used solely for handwashing.

Ice machine has been cleaned and sanitized.

No thawing violations observed at time of inspection.

All food properly separated and protected.

PIC states that she is working on completing her FSC. Please email certificate to assigned inspector once completed.

Continue to work on the violations cited during the routine inspection conducted on 9/10/2025

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 **9/25/2025**. 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: Christina Tran
Manager

Signed On: September 11, 2025