

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 FA0257055 - BUI PHONG BAKERY LLC		Site Address 370 KEYES ST, SAN JOSE, CA 95112		Inspection Date 04/27/2026	
Program PR0375581 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name TU, SAM		Inspection Time 11:15 - 12:50
Inspected By ANABELLE GARCIA	Inspection Type ROUTINE INSPECTION		Consent By CARINA TRAN	FSC Kelvin Tran 09/26/2027	

Placard Color & Score
GREEN
75

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		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							
K19 Consumer advisory for raw or undercooked foods							
K20 Licensed health care facilities/schools: prohibited foods not being offered							
K21 Hot and cold water available							
K22 Sewage and wastewater properly disposed							
K23 No rodents, insects, birds, or animals			X				

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		
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		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		X
K39 Thermometers provided, accurate		X
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		
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: In the 3 door prep cooler (top inserts): raw pooled eggs, sausage patties, sliced american cheese, sliced turkey, sliced ham, and sliced tomatoes measured between 44-47F. Operator stated that raw pooled eggs were placed in unit at 7am. All other food items were placed in unit less than 3 hours prior.

Follow-up By
05/04/2026

[CA] Potentially hazardous foods shall be held cold at 41F or below.

[SA] Raw shell eggs were voluntarily discarded. Remaining food items were relocated to the display cooler portion of front walk in cooler.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Food container and small bucket observed in hand wash sink basin.

[CA] Hand washing facility shall be clean, unobstructed, and accessible at all times A hand washing facility shall not be used for purposes other than hand washing.

K14 - 3 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

Inspector Observations: Accumulation of mold-like substance observed on interior panel of ice machine.

[CA] Routinely clean and sanitize ice machine to prevent build up.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1 old, dry cockroach observed on restroom floor.

Follow-up By
05/04/2026

[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. Clean and sanitize area of dead cockroaches.

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: Ambient temperature of the back walk in cooler and the 3 door prep cooler measured between 44-46F.

Follow-up By
05/04/2026

[CA] Refrigeration must be capable of maintaining Potentially Hazardous Foods at 41°F or below.

Note: Owner stated that a work order will be placed.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Back walk in cooler is missing a light bulb.

[CA] Provide a new light bulb and maintain in good condition.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

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Inspector Observations:

1) Multiple refrigeration units are lacking thermometers.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each cold holding unit containing potentially hazardous foods. Place thermometer where it is easily visible while checking refrigerator temperature.

2) Facility is lacking a metal probe thermometer to measure internal food temperatures.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

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) Restroom window is lacking a screen.

[CA] Openable windows shall be screened to prevent the entrance and harborage of animals, birds, and vermin

2) Inoperable refrigeration units observed in front service area.

- Traulsen 2 door upright cooler
- True display cooler

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
chlorine	3 comp sink	100.00 PPM	
water	3 comp sink	127.00 Fahrenheit	
ambient	back walk in cooler	44.00 Fahrenheit	
water	hand wash sink	100.00 Fahrenheit	
vanilla whip n top	walk in freezer	2.00 Fahrenheit	IR
sliced american cheese	3 door prep cooler - top insert	46.00 Fahrenheit	
sliced ham	3 door prep cooler - top insert	45.00 Fahrenheit	
whole milk	display cooler - walk in	40.00 Fahrenheit	IR
sausage patties	3 door prep cooler - top insert	47.00 Fahrenheit	
raw shell eggs	back walk in cooler	45.00 Fahrenheit	IR
water	restroom hand wash sink	100.00 Fahrenheit	
sliced tomatoes	3 door prep cooler - top insert	45.00 Fahrenheit	
raw pooled eggs	3 door prep cooler - top insert	44.00 Fahrenheit	>4 hrs, VC&D
sliced turkey	3 door prep cooler - top insert	45.00 Fahrenheit	
ambient	front walk in cooler	34.00 Fahrenheit	
pastry	2 door upright freezer	-2.00 Fahrenheit	IR

Overall Comments:

Facility prepares tortas. Permit category will be upgraded to a risk category 2 - FP10.

A follow up inspection will be conducted within 5 business days. The 1st follow-up inspection is free of charge. Any and all subsequent follow-up inspections will be billed at the approved hourly rate of \$323/hr, minimum of one hour.

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 **5/11/2026**. 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.

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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: Carina Tran
owner

Signed On: April 27, 2026