

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 FA0282737 - INCHIN'S BAMBOO GARDEN		Site Address 55 RIVER OAKS PL 70, SAN JOSE, CA 95134	Inspection Date 11/06/2025
Program PR0424110 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name LOTUS GLOBAL CORPORATI	Inspection Time 12:20 - 13:25
Inspected By MINDY NGUYEN	Inspection Type FOLLOW-UP INSPECTION	Consent By KD AND AMY	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/03/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

This violation found not in compliance on 11/06/2025. See details below.

Cited On: 11/03/2025

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

Compliance of this violation has been verified on: 11/06/2025

Cited On: 11/03/2025

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

Compliance of this violation has been verified on: 11/06/2025

Cited On: 11/03/2025

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: 11/06/2025

Minor Violations

Cited On: 11/06/2025

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

Inspector Observations: Observed the cookline handsink was still out of order/clogged. Operator had placed a sign indicating it was in disrepair, and stated a plumber will come within a day or two to repair it. Another handsink was available nearby.

[CA] Repair the cookline handsink. See notes below.

Measured Observations

Item	Location	Measurement	Comments
TOFU, RAW SPROUTS, CHICKEN, VEGETABLES	PREP INSERTS, LEFT AND RIGHT	41.00 Fahrenheit	
CHLORINE	PREP UNITS		
	DISHWASHER	50.00 PPM	
QUATERNARY AMMONIA	3-COMPARTMENT SINK	200.00 PPM	

Overall Comments:

This was a follow-up to the 11/3/25 routine inspection. Observed the items from 11/3 were addressed as follows:

1. K06 (Handsinks): Observed the handsink by the kitchen entrance was stocked with paper towels and soap, and was in good working condition. However, the cookline handsink was still out of order (see violation above). *When the cookline handsink has been repaired, email a video of the handsink running to mindy.nguyen@deh.sccgov.org and maverick.chin@deh.sccgov.org by next Thursday 11/13/25. The video should show the water turned on for 10-15 seconds (to simulate handwashing duration), then show the water draining.**

2. K07 (Food temperatures): No food temperature violations observed (see measured observations). Observed TPHC time-marking for foods in the ice baths (11am - 3pm). The center prep unit was not in use and was clearly labeled "do not use." Operator stated they intend to purchase a new unit to replace it.

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3. K09 (Cooling): No active cooling observed today.

4. K14 (Warewashing/sanitization): Quaternary ammonia in the 3-compartment sink measured 200ppm and chlorine in the dishwasher measured 50ppm.

Due to the lack of major violations today, the yellow placard was replaced with a green placard. OK to operate.

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 **11/20/2025**. 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: Krishnadas Nharakottil
Manager
Signed On: November 06, 2025