

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 FA0256546 - LOVE MY BUNS		Site Address 1530 S DE ANZA BL, SAN JOSE, CA 95129		Inspection Date 02/24/2025		Placard Color & Score YELLOW 59		
Program PR0374640 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name AN, XIO JIE		Inspection Time 12:35 - 15:30			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By ERIC LIU				FSC JUN WU 02/06/2030

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						S
K06	Adequate handwash facilities supplied, accessible		X		X			N
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						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		X			N
K22	Sewage and wastewater properly disposed			X				
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	X	
K27	Food separated and protected	X	
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		
K36	Equipment, utensils, linens: Proper storage and use		
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		
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	X
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: In the kitchen area, by the ice machine, observed handwash station does not provide cold water. Hot water provided at the handwash station is too hot for use in handwashing. In the kitchen area, by the back exit, observed an unusable handwash station due to non-functioning hot and cold water knobs. [CA] Ensure facility handwash stations are accessible, able to provide hot water between 100F and 108F, and are stocked with hand soap and paper towels. [SA] Employees to use prep sink station next to handwash station as a dedicated sink to wash hands until handwash stations may be repaired. Observed the 3 compartment sink in use for prep and warewashing occurring at the warewash machine. Operator to provide repairs to handwash stations.

Follow-up By
02/27/2025

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

Inspector Observations: In the walk-in refrigerator, measured ambient air temperature at 56F. Measured ground pork, raw shelled eggs, cooked pork, tofu, raw pork, and raw beef between 46F and 52F. Per operator, refrigeration has been accessed in the past hour for deliveries and restocking. [CA] Ensure potentially hazardous foods are held cold at 41F or below or held hot at 135F and above to prevent bacterial growth. [SA] Operator opened the internal door for the walk-in freezer to bring ambient air temperatures to 41F and below. Remeasured ambient air temperature of the walk-in refrigerator at 41F. Operator to monitor proper function of refrigeration and ensure potentially hazardous foods are maintained at 41F or below.

Follow-up By
02/27/2025

On a cooling rack by the cookline, measured a container of cooked tofu in sauce at 110F. Per operator, tofu was prepared an hour prior. [CA] Ensure potentially hazardous foods are held hot at 135F and above to prevent bacterial growth. [SA] Operator moved container of cooked tofu to steam table by the front counter to facilitate proper holding temperatures. Discussed change in procedure with operator to store cooked tofu at the front counter steam table.

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: In the kitchen area, by the ice machine, at the handwash station, observed a lack of cold water provided to the sink. Measured hot water from the handwash station at 120F and unusable for handwashing. In the kitchen area, by the back exit, at the handwash station, observed a lack of hot and cold water provided due to non-functioning hot and cold water knobs. [CA] Ensure hot water at all handwash stations are provided between 100F and 108F to allow for proper handwashing. Ensure handwash stations are provided with hot and cold water, and maintained to allow for handwashing. [SA] Employees to use prep sink station next to handwash station as a dedicated sink to wash hands until handwash stations may be repaired. Observed the 3 compartment sink in use for prep and warewashing occurring at the warewash machine. Operator to provide repairs to handwash stations.

Follow-up By
02/27/2025

Minor Violations

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

Inspector Observations: In the kitchen area, measured cooked tofu cooling at 116F. Per operator, cooked tofu was prepared an hour prior. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: by adding ice; using an ice bath; using shallow containers; separated into smaller portions; using ice paddles and/or using rapid cooling technology. [SA] Operator separated cooked tofu into two containers and placed in ice bath to facilitate cooling. Re-measured cooked tofu after an hour and measured at 68F.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Observed mop sink is clogged. Observed all other sinks in the facility continue to dispose of wastewater and no sewage backup occurring at floor sinks/floor drains. Per operator, a plumber has been contacted to provide service within the day. [CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system. Ensure mop sink is fully-functioning at all times to dispose of wastewater.

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

Inspector Observations: *In the outdoor storage shed, observed rodent droppings on top of boxes around packaged food items. [CA] Ensure facility and all food storage areas are free of vermin and vermin activity. All packaged food items stored in outdoor storage areas shall be stored in containers with a fitted lid to prevent access to vermin.*

Follow-up By
02/27/2025

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *Observed frozen packages of raw pork thawing on the drainboard of the 3 compartment sink. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.*

Follow-up By
02/27/2025

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Observed open packages of flour, and spices stored in containers in the outdoor storage shed. [CA] Ensure only prepackaged, un-opened packages of food are stored in the outdoor storage shed. Open packages of dry food shall be stored inside the facility in a food grade container and covered with a fitted lid.*

Follow-up By
02/27/2025

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

Inspector Observations: *In the kitchen area, observed standing water on the floor around the steamer. In the kitchen area, on the floor, observed accumulation of food debris around handwash station and prep sink. Observed accumulation of food debris underneath the cookline. [CA] Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin.*

Follow-up By
02/27/2025

In the wall corner behind the mop sink, observed a large gap in the wall between the stainless steel wall panels. [CA] Ensure all gaps, cracks, and crevices are properly sealed to prevent harborage of vermin.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: *--48 HOUR NOTICE--*

Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$2,153.75. Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

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. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Hot and cold water available.

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Measured Observations

Item	Location	Measurement	Comments
hot water	3 compartment sink	120.00 Fahrenheit	
clear pork soup	steam table	170.00 Fahrenheit	
hot water	handwash sink	120.00 Fahrenheit	
cooked eggs	2 door prep unit	41.00 Fahrenheit	
pork meat mixture	reach in freezer	28.00 Fahrenheit	
cooked tofu	on cooling rack	110.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
cooked rice	rice cooker	170.00 Fahrenheit	
spicy pork soup	steam table	168.00 Fahrenheit	
cooked bean sprouts	2 door prep unit	41.00 Fahrenheit	
cooked tofu	on cooling rack	116.00 Fahrenheit	
cooked pork	2 door prep unit	41.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
ground pork, raw shelled eggs, cooked pork, tofu, raw pork, and raw beef	walk-in refrigerator	52.00 Fahrenheit	measured between 46F and 52F
tofu	2 door prep unit	41.00 Fahrenheit	
cured pork belly	2 door prep unit	39.00 Fahrenheit	

Overall Comments:

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 **3/10/2025**. 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: ERIC LIU
MANAGER
Signed On: February 24, 2025