

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 FA0274323 - INCHIN'S BAMBOO GARDEN		Site Address 151 W WASHINGTON AV, SUNNYVALE, CA 94086		Inspection Date 11/24/2025		Placard Color & Score GREEN 84		
Program PR0414902 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name RED CHILI WOK CA INC		Inspection Time 11:50 - 13:20			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By TAPAS PAUL				FSC SATPAL SARWI 24-29

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				S
K07	Proper hot and cold holding temperatures	X						S
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				S
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						
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		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	X
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	X	
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		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: FOUND A COUPLE OF BOXES WITH EMPTY BOTTLES STORED IN FRONT OF THE HAND WASH SINK AT THE BAR. [CA] ENSURE THAT THE HAND WASH SINK IS ACCESSIBLE AT ALL TIMES.

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: FOUND AN EMPLOYEE WASHING FOOD EQUIPMENT IN THE FOOD PREPARATION SINK. [CA] USE THE 3 COMPARTMENT SINK TO WASH DISHES.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: FOUND A FEW BOXES WITH FOOD STORED ON THE FLOOR IN THE WALK IN FREEZER AND WALK IN COOLER. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: FOUND MOLD LIKE SUBSTANCE ON THE SODA GUN HOLDER AT THE BAR. [CA] CLEAN AND SANITIZE THIS PART MORE OFTEN.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: FOUND A CLOTH TOWEL BEING USED TO COVER THE BABY CORN IN THE WALK IN COOLER. [CA] USE FOOD GRADE APPROVED COVERS.

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: FOUND A JACKET STORED ON THE SHELF NEAR THE CLEAN DISHES IN THE DISH WASHING ROOM. FOUND A JACKET STORED ON THE SHELF BY THE CANNED GOODS IN THE DRY STORAGE AREA. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS. COS

FOUND THE MOP STORED INSIDE THE MOP BUCKET. [CA] HANG THE MOP TO AIR DRY.

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

Inspector Observations: MISSING CEILING TILES IN THE UPSTAIRS DRY STORAGE ROOMS. [CA] PROVIDE CEILING TILES.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
CHEESE	WALK IN FREEZER	6.00 Fahrenheit	
BEEF	SERVICE REFRIGERATOR	40.00 Fahrenheit	
BEEF	COOKING TEMP	174.00 Fahrenheit	
BEEF	WALK IN COOLER	40.00 Fahrenheit	
EGGROLLS	REACH DOWN FREEZER	4.00 Fahrenheit	
CHLORINE SANITIZER	WARE WASHER	50.00 PPM	
SOUR CREAM	ON ICE	38.00 Fahrenheit	
TOFU	WALK IN COOLER	35.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
BEVERAGES	UNDER COUNTER REFRIGERATOR	37.00 Fahrenheit	
	AT THE BAR		
TOFU	SERVICE REFRIGERATOR	39.00 Fahrenheit	
RICE	HOT HOLDING	154.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
CHICKEN NUGGETS	WALK IN FREEZER	6.00 Fahrenheit	
HOT AND SOUR SOUP	HOT HOLDING	158.00 Fahrenheit	
SWEET CORN SOUP	HOT HOLDING	158.00 Fahrenheit	
EGGS	WALK IN COOLER	37.00 Fahrenheit	
CHICKEN	SERVICE REFRIGERATOR	40.00 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 **12/8/2025**. 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: TAPAS PAUL
CHEF
Signed On: November 24, 2025