

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 FA0211066 - BURMA CHOICE LLC		Site Address 864 BLOSSOM HILL RD A, SAN JOSE, CA 95123		Inspection Date 11/19/2025		Placard Color & Score YELLOW 45		
Program PR0306266 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BURMA CHOICE LLC		Inspection Time 11:00 - 12:30			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By MYO				FSC Khjn Thu 04/24/2030

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						N
K02	Communicable disease; reporting/restriction/exclusion	X						
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		X			N
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		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				
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	X	
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		
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee handling/cleaning soiled equipment. Employee then handled sanitized equipment without washing hands. [CA] Ensure that hands are washed after handling soiled equipment and before handling sanitized equipment. [COS] Directed employee to sanitize equipment again and wash hands prior to handling sanitized equipment.

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

Inspector Observations: Paper towels were not provided in dispenser at cookline. [CA] Single-use sanitary towels shall be provided in dispensers at all times during operation. [COS] PIC provided paper towels.

MINOR - Handwash sink in back preparation area had items inside the sink basin rendering it unusable. [CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

MINOR- Observed paper towel dispenser and soap at the preparation sink. Observed food debris in sink basin. [CA] Remove soap and paper towel dispenser from the preparation sink. Do not wash hands in preparation sink. Use only handwash sinks.

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

Inspector Observations: Raw shelled eggs stored on counter measured 60F and had been out for one hour prior to temperature measurement. Bean sprouts in bowl measured 52F and had been taken out of refrigeration one hour prior to temperature measurement. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Items were placed back into refrigeration.

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

Inspector Observations: Cooked rice in preparation unit measured 49F to 52F. Per PIC, it had been cooked the previous evening and placed into walk in fridge to cool. In the morning, it was moved from the walk in fridge to the preparation unit to be used as ordered. Per PIC, they cook the rice, leave out at room temperature for about four hours, then place into the walk in fridge. [CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include:

- 1) Placing the food in shallow pans
- 2) Separating the food into thinner or smaller portions.
- 3) Using rapid cooling equipment (Ex. blast chiller)
- 4) Using containers that facilitate heat transfer (ex. stainless steel)
- 5) Adding ice as an ingredient.
- 6) Using ice paddles
- 7) Using an ice bath and stirring frequently
- 8) Accordance with a HACCP plan.

Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

Minor Violations

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: Quaternary ammonia dispenser at three compartment sink does not appear to be working. Quaternary ammonia measured 0ppm. [CA] Repair/replace dispenser and maintain in good condition.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

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Inspector Observations: Warm water in restroom to the left measured 93F after allowing the water to run for several minutes. Warm water in the restroom on the right measured 88F after allowing the water to run for several minutes. [CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

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

Inspector Observations: Observed lots of small flies that appeared to be fruit flies in preparation areas and dead on food storage equipment. [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations: Manager or person in charge was not available at beginning of inspection. [CA] A "person in charge" who is responsible for operation of facility shall be present at the food facility during all hours of operation.

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

Inspector Observations: Observed food stored on the floor of the walk in freezer. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Test strips for quaternary ammonia in containers did not appear to be in good condition. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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 air in preparation unit containing rice measured 49F. Per PIC, items were brought out in the morning to fill unit prior to opening. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Follow-up By
11/26/2025

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: Observed handle of spoon in contact with cornstarch in bulk container. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

Observed a knife stored with the blade down in between a preparation unit and the wall. [CA] Multi-use utensils will be stored in a way that the working part of the utensil may not become contaminated.

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

Inspector Observations: Observed two gas rice cookers that were not under ventilation hood. [CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.

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

Inspector Observations: Observed heavy accumulation of food debris around and on hot water heater, and on the floor and around cooking/storage equipment. [CA] Walls and/or floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.
Needs Improvement - Demonstration of knowledge; food manager certification.
Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

Item	Location	Measurement	Comments
Diced tomato	Cold holding insert	41.00 Fahrenheit	
Sauce	Cold holding insert	41.00 Fahrenheit	
Warm water	Restroom handwash - left	93.00 Fahrenheit	
Rice	Preparation unit	52.00 Fahrenheit	49F-52F, VC&D
Hot water	Three compartment sink	120.00 Fahrenheit	
Cooked tofu	Cold holding insert	42.00 Fahrenheit	
Bean sprouts	Container on counter	52.00 Fahrenheit	
Warm water	Restroom handwash - right	88.00 Fahrenheit	
Raw shell eggs	On counter	60.00 Fahrenheit	
Hot water	Three compartment sink - bar	120.00 Fahrenheit	
Rice	Reach in fridge	41.00 Fahrenheit	
Ambient air	Preparation unit	49.00 Fahrenheit	
Chicken	On counter	160.00 Fahrenheit	
Quaternary ammonia	Three compartment sink	0.00 PPM	
Sauce	Walk in fridge	41.00 Fahrenheit	
Shrimp	Walk in fridge	37.00 Fahrenheit	
Warm water	Handwash	100.00 Fahrenheit	
Chlorine	Mechanical warewash	50.00 PPM	

Overall Comments:

Edited to remove K01 violation. Reprinted and provided to PIC at follow up inspection.

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 **12/3/2025**. 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: Myo Zin
Server
Signed On: November 19, 2025