

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 FA0201366 - BAMBOO VILLAGE RESTAURANT		Site Address 8045 WREN AV, GILROY, CA 95020	Inspection Date 09/02/2025
Program PR0302654 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name LI, QUING HUANG	Inspection Time 11:00 - 12:00
Inspected By GUILLERMO VAZQUEZ	Inspection Type LIMITED INSPECTION	Consent By ANDY WANG	

Placard Color & Score GREEN N/A
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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: Mounted soap dispenser are missing at hand wash stations within the restroom and next to cashier station.

[CA] Re-mount the soap dispensers.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Shelving noted on top and around the mop sink at the time of inspection.

[CA] Move shelving to a different location and keep mop sink clear for use.

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: Facility is missing a 3-compartment sink and only has a 2-compartment.

[CA] All food facilities that prepares food or multiservice utensils and equipment are used shall provide a three-compartment sink with two integral metal drain boards for manually washing, rinsing, and sanitizing equipment and utensils. Submit plans into this department.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Tofu	Under counter refrigeration (prep table)	40.00 Fahrenheit	
Hot water	2-Compartment/prep/mop sink	120.00 Fahrenheit	
Noodles	Walk in	39.00 Fahrenheit	
Shelled eggs	Walk in	39.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Ambient	Freezer chest	5.00 Fahrenheit	
Ambient	Reach in freezers (2x)	5.00 Fahrenheit	
Rice	Hot holding (rice warmer)	155.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: China Delight

NEW OWNER: MRH Business Inc.

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP 11. An invoice for the permit fee in the amount of \$ 1,580.00 will be mailed to the

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billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 10/1/25 - 9/30/26 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 9/2/25**

***Permit condition: NONE**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

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 **9/16/2025**. 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: Andy Wang
Owner

Signed On: September 02, 2025