

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 FA0252637 - GOLDEN BAMBOO VEGETARIAN RESTAURANT		Site Address 3245 S WHITE RD, SAN JOSE, CA 95121	Inspection Date 04/30/2026
Program PR0367766 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name GOLDEN BAMBOO VEGETAF	Inspection Time 10:50 - 11:40
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By LAM DUNG	

Placard Color & Score GREEN N/A
--

Comments and Observations

Major Violations

Cited On: 04/28/2026

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

Compliance of this violation has been verified on: 04/30/2026

Cited On: 04/28/2026

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

Compliance of this violation has been verified on: 04/30/2026

Cited On: 04/28/2026

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Compliance of this violation has been verified on: 04/30/2026

Minor Violations

Cited On: 04/30/2026

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: The white freezer used back in the preparation area is a household standard one. [CA] Equipment used in the facility must be NSF/ANSI approved, or ETL/UL sanitation listed one.

Follow-up By
05/29/2026

Ambient air temperature of the undercounter preparation fridge located back in the kitchen was measured above 45 OF.

[CA] The ambient temperature of any refrigeration unit must be kept at or below 41 OF. Until the unit's temperature adjusted to 41 OF or below, please do not solely use the unit to store any potentially hazardous foods.

Cited On: 04/30/2026

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: There was very low sanitizer concentration on one of the sanitizer buckets. [CA] Maintain the sanitizer concentration on the sanitizer buckets at 200 ppm quaternary ammonia. 100 ppm chlorine (bleach), 272 ppm -700 ppm lactic acid levels.

Follow-up By
04/30/2026

Measured Observations

Item	Location	Measurement	Comments
Diced tomato	Double door preparaiton fridge	39.00 Fahrenheit	
Chlorine	Mechanical dishwasher	50.00 PPM	
Tofu	Double door preparation fridge	35.00 Fahrenheit	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection that was conducted on 04/28/2026. The facility was issued a conditional pass for using home grown herbs for restaurant service, for storing potentially hazardous food products out of safe temperature zone, and for the lack of proper handwashing practice for the employees.

During today's follow-up inspection, all these major violations were observed to be corrected. Most of the minor violations are also corrected. Therefore, the facility is issued a pass green placard.

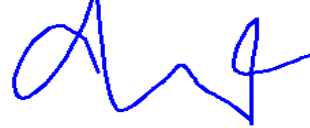
OFFICIAL INSPECTION REPORT

Facility FA0252637 - GOLDEN BAMBOO VEGETARIAN RESTAURANT	Site Address 3245 S WHITE RD, SAN JOSE, CA 95121	Inspection Date 04/30/2026
Program PR0367766 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name GOLDEN BAMBOO VEGETARIAN RESTAURANT	Inspection Time 10:50 - 11:40

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 **5/14/2026**. 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: Lam Dung
Owner

Signed On: April 30, 2026