

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 FA0230407 - JUN BISTRO LLC	Site Address 290 BARBER CT, MILPITAS, CA 95035	Inspection Date 11/11/2025
Program PR0330420 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name JUN BISTRO LLC	Inspection Time 11:40 - 12:30
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By CHIEN YU (SUNNY)

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/07/2025

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: 11/11/2025

Cited On: 11/07/2025

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

Compliance of this violation has been verified on: 11/11/2025

Cited On: 11/07/2025

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 11/11/2025

Cited On: 11/07/2025

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

Compliance of this violation has been verified on: 11/11/2025

Cited On: 11/07/2025

K14 - 8 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, 114125(b), 114141

Compliance of this violation has been verified on: 11/11/2025

Cited On: 11/07/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 11/11/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
tofu	prep cooler	40.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the routine inspection conducted on 11/07/2025.

Compliance of the following has been verified:

K05: Hands not clean/improperly washed/gloves not used properly:

- Proper handwashing and glove-use observed. Facility has implemented SOP's in which the employee in charge of dishwashing only handles dirty dishes prior to loading them into the mechanical dishwasher, and the front-of-house service staff handles the clean dishes (with clean hands) that come out of the mechanical dishwasher.

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K07: Improper hot and cold holding temperatures"

- No PHF's not on TPHC maintained out of temperature control

K08: Improperly using time a public health control

- Various potentially hazardous foods (pooled and raw shell eggs, sliced tomatoes, etc.) on the two carts by the cook-line observed to be properly labeled with time markings

Facility agreed to email copy of written TPHC SOP's to this Division once they have finished writing them. Business card provided.

K09: Improper cooling methods:

- No cooling observed. Per the head chef, facility has put into place new SOP's for cooling foods rapidly using ice baths.

K14: Food contact surfaces unclean and unsanitized:

- Mechanical dishwasher sanitizer feed line has been repaired. Chlorine sanitizer in the mechanical dishwasher measured 50 ppm.

K23: Observed rodents, insects, birds, or animals

- Facility has been serviced three separate instances by two separate pest control companies (Orkin, Terminex) since the last routine inspection, once through fumigation and twice through preventative spray treatment.

All pest control service reports provided for review.

No evidence of any cockroaches observed. Continue to work with pest control to provide monitoring and preventative treatment where necessary.

All cited major violations have been corrected.

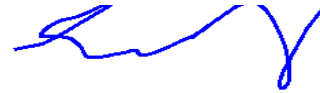
Facility issued a "Pass".

Continue to work on the violations cited during the last routine 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 **11/25/2025**. 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: Chien Yu (Sunny)
Manager
Signed On: November 11, 2025