

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 11/07/2025		Placard Color & Score YELLOW 46		
Program PR0330420 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JUN BISTRO LLC		Inspection Time 13:55 - 16:10			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By CHIEN YU (SUNNY)				FSC Chien Yu Wan 06/05/2028

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		X			N
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records		X		X			S
K09	Proper cooling methods		X		X			N
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding	X						S
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized		X		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		X			S

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		
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		
K36	Equipment, utensils, linens: Proper storage and use		
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	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0230407 - JUN BISTRO LLC	Site Address 290 BARBER CT, MILPITAS, CA 95035	Inspection Date 11/07/2025
Program PR0330420 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name JUN BISTRO LLC	Inspection Time 13:55 - 16:10

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:

Dishwashing employee handled dirty dishes, then immediately handled clean dishes that had just been ran through the mechanical dishwasher.

Follow-up By
11/12/2025

[CA] Employees must change gloves and wash their hands in all of the following scenarios:

(1) Immediately before engaging in FOOD PREPARATION, including working with nonPREPACKAGED FOOD, clean EQUIPMENT and UTENSILS, and unwrapped single-use FOOD containers and UTENSILS.

(2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.

(3) After using the toilet room.

(4) After caring for or handling any animal allowed in a FOOD FACILITY pursuant to this part.

(5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.

(6) After handling soiled EQUIPMENT or UTENSILS.

(7) During FOOD PREPARATION, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.

(8) When switching between working with raw FOOD and working with READY-TO-EAT FOOD.

(9) Before initially donning gloves for working with FOOD.

(10) Before dispensing or serving FOOD or handling clean TABLEWARE and serving UTENSILS in the FOOD service area.

(11) After engaging in other activities that contaminate the hands.

Note: Changing gloves is not a replacement for proper handwashing. Rather, they must be conducted in conjunction after possible contamination of hands.

[COS] Employee properly washed hands. Contaminated dishes re-ran through the mechanical dishwasher.

Minor violations:

Multiple instances of improper handwashing observed, in which employees touched raw meat and then handled various equipment throughout the kitchen, or mopped the floor and then switched tasks without washing hands.

[CA] Employees shall change gloves and wash hands as listed in the scenarios above.

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

Inspector Observations:

Bean sprout and carrot mix that is not subject to time as a public health control measured 74F while maintained in a plastic tub on the counter across from the cook-line. Per the manager, bean sprout and carrot mix had been taken out for lunch service less than 2 hours prior.

Follow-up By
11/12/2025

[CA] Potentially hazardous foods (i.e. bean sprouts) shall be held at 41F or below to prevent the growth of bacteria.

[COS] Bean sprouts and carrot mix relocated to the walk-in cooler.

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

Inspector Observations:

Various potentially hazardous foods on time as a public health control (tofu, various meats, sliced tomatoes, etc.) located on two carts next to the cook-line lacked labels/time markings that notated when they were initially removed from temperature control.

Follow-up By
11/12/2025

OFFICIAL INSPECTION REPORT

Facility FA0230407 - JUN BISTRO LLC	Site Address 290 BARBER CT, MILPITAS, CA 95035	Inspection Date 11/07/2025
Program PR0330420 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name JUN BISTRO LLC	Inspection Time 13:55 - 16:10

Facility lacks written procedures for time as a public health control.

Manager was aware of labeling requirement for potentially hazardous foods that are subjected to TPHC (4-hour rule).

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[SA] PHF's on TPHC properly time marked. Manager states that they will write their own written procedures for TPHC.

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

Inspector Observations:

Stinky tofu measured in the range of 98F-106F while maintained in four plastic-wrap covered containers in the walk-in cooler. Per staff, they had been cooked at 10:30 AM this morning (3.5 hours elapsed), and placed into the walk-in cooler to cool down. Staff stated that after cooling, they planned to reheat the stinky tofu for service.

Follow-up By
11/12/2025

[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.

[COS] Stinky tofu VC&D into the trash. See VC&D report.

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, 14125(b), 114141

Inspector Observations:

Chlorine sanitizer measured 0 ppm in the mechanical dishwasher during active warewashing. Sanitizer feed line observed to be broken, and discharges chlorine sanitizer onto the upper surface of the dishwasher.

Follow-up By
11/12/2025

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM. Repair sanitizer feed line.

[SA] Facility shall wash, rinse, sanitize in the three compartment sink until the mechanical dishwasher can be repaired.

Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

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

Inspector Observations:

One live German cockroach and several dead German cockroaches observed in a sticky trap underneath the prep cooler directly across from the cook-line.

Follow-up By
11/12/2025

No other evidence of cockroaches observed

Reviewed most recent pest control service report from Banner, conducted on 10/29, which stated that a small amount of live cockroach activity was observed.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food.

Facility must obtain a treatment service from a licensed pest control provider by the end of 11/11/2025, and email a copy of the report to this Division. Business card provided.

OFFICIAL INSPECTION REPORT

Facility FA0230407 - JUN BISTRO LLC	Site Address 290 BARBER CT, MILPITAS, CA 95035	Inspection Date 11/07/2025
Program PR0330420 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name JUN BISTRO LLC	Inspection Time 13:55 - 16:10

[SA] Live cockroach abated. Manager states that two separate pest control treatment services have been scheduled for both Monday and Tuesday. Follow-up inspection to be conducted after both treatments.

Minor Violations

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 lacks chlorine test strips.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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

Inspector Observations:

Large gap observed in the ventilation hood baffle filters above the cook-line.

Accumulation of grease on filters above the cook-line.

[CA] Close gap to allow for adequate ventilation of heat/grease.

Maintain clean to allow for adequate ventilation, and to prevent the attraction of vermin.

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:

Back door maintained open.

[CA] Keep doors closed to prevent the intrusion of vermin.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
hot water	three compartment sink	120.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
fish	walk-in cooler	38.00 Fahrenheit	
fish	under-counter cooler	39.00 Fahrenheit	
mushroom stew	steam table	174.00 Fahrenheit	
ambient	two door upright cooler - front service area	41.00 Fahrenheit	
pork	prep cooler	40.00 Fahrenheit	
beef	prep cooler	41.00 Fahrenheit	
fish	walk-in freezer	12.00 Fahrenheit	
warm water	handwash sink - kitchen	100.00 Fahrenheit	
beef	walk-in freezer	9.00 Fahrenheit	
shrimp	under-counter cooler	40.00 Fahrenheit	
chlorine sanitizer	wiping cloth bucket	100.00 PPM	
warm water	handwash sink - front service	100.00 Fahrenheit	
fish	prep cooler	39.00 Fahrenheit	
beef	walk-in cooler	41.00 Fahrenheit	
rice	rice warmer	167.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	0.00 PPM	
chicken	walk-in cooler	40.00 Fahrenheit	

Overall Comments:

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.

OFFICIAL INSPECTION REPORT

Facility FA0230407 - JUN BISTRO LLC	Site Address 290 BARBER CT, MILPITAS, CA 95035	Inspection Date 11/07/2025
Program PR0330420 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name JUN BISTRO LLC	Inspection Time 13:55 - 16:10

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

Notes:

Facility has paid for their overdue permit invoice (48-hour notice).

Receipt confirmation ID: 3909465479

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 **11/21/2025**. 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: Chin Yu
Manager

Signed On: November 07, 2025