

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 FA0282737 - INCHIN'S BAMBOO GARDEN		Site Address 55 RIVER OAKS PL 70, SAN JOSE, CA 95134		Inspection Date 07/28/2026		Placard Color & Score RED 37		
Program PR0424110 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LOTUS GLOBAL CORPORATI		Inspection Time 12:25 - 14:30			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By RAJ AND KRISHNADAS				FSC Chinmay Sheth 04/28/2028

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				S
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records		X		X			
K09	Proper cooling methods		X		X			N
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				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				S
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals		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		
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		
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		X
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations:

REPEAT VIOLATION

Follow-up By
07/31/2026

Hand wash sink at the entrance to the kitchen lacked paper towels, and observed to be extremely slow draining. Hand wash sink at the far end of the cook-line could not provide any hot water, and observed to be slow draining. Per the PIC, they have had issues with the hand wash sinks backing up. No overflow observed at the time of inspection.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

Handwashing facility shall be clean, unobstructed, and accessible at all times.

Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

[COS] Paper towels restocked.

[SA] Temporarily utilize the hand sink at the entrance to the kitchen until hand sink at the far end of the cook-line is capable of outputting water at 100F.

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

Inspector Observations:

REPEAT VIOLATION

Follow-up By
07/31/2026

Fried chicken measured 77F while maintained in a container on a prep table to the left of the fryers. Per staff, chicken had been fried and maintained in ambient for 4 hours.

20+ takeout boxes full of cooked rice measured 75F while maintained on a cart to the left of the cook-line. Per staff, rice had been cooked 2.5 hours prior.

Basmati rice measured 89F while maintained in a rice warmer across from the cook-line. Per staff, rice had been cooked 2 hours prior.

Raw shell eggs measured 68F while maintained overfilled in an improper ice bath across from the cook-line. Per staff, raw shell eggs stored for 2 hours.

Numerous potentially hazardous foods, including raw chicken, fried chicken, raw lamb, raw beef, raw shrimp, and cooked cauliflower measured between 45F and 47F while maintained in the left-side prep cooler at the far end of the cook-line. Ambient of the unit measured 45F via probe and via internal thermometer inside the unit. Per staff, some items had been maintained in the unit for 2 hours, and the rest had been maintained in the unit overnight.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Some potentially hazardous foods were voluntarily condemned and discarded due to time and temperature abuse. Other potentially hazardous foods were relocated to alternate refrigeration.

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

Inspector Observations:

Cooked chicken, tofu, and eggs subjected to time as a public health control lacked time labeling while maintained on a cart in ambient temperature at the entrance to the kitchen.

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[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.

[COS] Items were time labeled.

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

Inspector Observations:

REPEAT VIOLATION

Follow-up By
07/31/2026

Fried chicken measured between 44F and 50F while maintained in a large, lid covered tub in the walk-in cooler.
Rice measured 48F while maintained in a large, lid covered tub in the walk-in cooler.
Per staff, both items had been cooked yesterday, and maintained inside the unit to cool down overnight.

[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] Fried chicken and rice were voluntarily condemned and discarded due to improper cooling.

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

Inspector Observations:

1. Observed Vermin: Documented in the following areas:

- 2 live cockroaches crawling on the wall underneath/behind the mechanical dishwasher in the kitchen
- 1 live cockroach and 5+ dead cockroaches in a sticky trap on the floor at the far end of the cook-line
- 20+ dead cockroaches throughout the facility, including on the grease tank at the dishwashing area, in a sticky trap at the entrance to the kitchen, on the floor near the back door opening into the hallway, underneath refrigeration units at the main cook-line, underneath the dry storage racks for canned foods
- heavy accumulation of cockroach droppings on the walls and crevices underneath and around the dishwashing area

Reviewed pest control service report conducted by Orkin on 7/23/2026, which noted dead cockroach activity.
Reviewed pest control service report conducted by Terminex on 7/21/2026, which noted 10 live German cockroaches.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: S. Lew

4. Notification: The person in charge during inspection, Krishnadas, has been informed that the facility must close immediately.

[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. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Follow-up By
07/31/2026

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Inspector Observations:

Food handler cards for employees could not be provided.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations:

Observed an employee drinking from an open cup in the kitchen area.

[CA] No employee shall eat in the food prep, food contact storage, or food storage areas, use designated area. Employees shall drink from containers with tight fitting lids and straws to prevent contamination.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee observed moving a trash can, then continued onto food preparation without washing their hands.

[CA] Employees shall 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.**

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:

REPEAT VIOLATION

**Follow-up By
07/31/2026**

Chlorine sanitizer measured 0 ppm in the mechanical dishwasher in the kitchen while not in active use.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

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

Inspector Observations:

1. Hand sink at the far end of the cook-line is incapable of dispensing hot water.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

2. Water measured at a maximum of 117F from the preparation sink and the three compartment warewashing sink in the kitchen area.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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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:

1. Ambient of the prep cooler at the far end of the cook-line measured 45F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

2. Observed the use of cardboard to line the floor of the cook-line and the use of foil to line shelving units throughout the kitchen.

[CA] Discontinue the use of cardboard and foil to line surfaces to prevent the harborage of vermin.

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 towels used to cover chopped vegetables in the walk-in cooler.

[CA] Discontinue the use of cloth towels in direct with food, used approved, single use materials.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations:

Observed the storage of waste grease in stock pots, and in a quaternary ammonium sanitizer container in the back hallway connecting to the facility. Observed a completely full grease storage tank underneath the warewashing area.

[CA] Ensure waste is removed from the facility at a rate sufficient to preclude 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:

1. Observed unsealed cracks and crevices behind the three compartment warewashing sink, and behind prep tables at the dishwashing area near the mechanical dishwasher.

In the same area, observed cove basing has been taped over.

On the floor of the dishwashing area, observed accumulation of standing water.

[CA] Ensure to seal any cracks, crevices, holes, or structural deficiencies to prevent the harborage of vermin.

Discontinue the use of tape to seal.

Ensure walls and floors are kept clean and dry to prevent the attraction of vermin.

2. Observed the back door leading into the hallway maintained open.

[CA] Keep door closed to prevent the intrusion of vermin into the facility.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

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Measured Observations

Item	Location	Measurement	Comments
curry	steam table	168.00 Fahrenheit	
warm water	hand sink - bar	100.00 Fahrenheit	
cooked cauliflower	prep cooler - left	46.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
daal	prep cooler - middle	40.00 Fahrenheit	
frozen shrimp	walk-in freezer	15.00 Fahrenheit	
warm water	hand sink - kitchen entrance	100.00 Fahrenheit	
cooked lamb	walk-in cooler	40.00 Fahrenheit	
raw beef	prep cooler - left	45.00 Fahrenheit	
fried vegetable balls	prep cooler - middle	40.00 Fahrenheit	
cheese	prep cooler - middle	40.00 Fahrenheit	
heavy cream	prep cooler - right	39.00 Fahrenheit	
water	prep sink - kitchen	117.00 Fahrenheit	
noodles	walk-in cooler	39.00 Fahrenheit	
paneer	prep cooler - right	39.00 Fahrenheit	
frozen beef	walk-in freezer	15.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher - kitchen	0.00 PPM	
water	three compartment sink - kitchen	117.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink - kitchen	200.00 PPM	
raw chicken	prep cooler - left	47.00 Fahrenheit	
ambient	prep cooler - left	45.00 Fahrenheit	
bean sprouts	prep cooler - right	41.00 Fahrenheit	

Overall Comments:

Facility is hereby closed owing to evidence of a cockroach infestation.

Facility is to immediately cease and desist all operations, including but not limited to food preparation, service, handling, distribution, and sale.

The following must be provided prior to reopening:

- 1. The signed and completed Reopening Checklist, emailed to the assigned inspector**
- 2. A copy of the pest control report from a licensed provider, stating that facility has been treated and that no live or dead cockroach activity is observed, emailed to the assigned inspector**

A follow-up inspection must be conducted prior to facility reopening. A period of no less than 24 hours must pass prior to scheduling the follow-up inspection. Call or email to schedule.

Subsequent follow-up inspections after the first shall be billed at \$282/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.

A facility found in operation after having its permit suspended may be subject to a penalty of three times the facility's normal operating permit fee.

Joint inspection with Jayla M.

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CLOSURE / PERMIT SUSPENSION NOTICE

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 **8/11/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Krishnadas Nharakottil
Manager
Signed On: July 28, 2026