

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 FA0206933 - YUMMY KITCHEN		Site Address 1711 BRANHAM LN A9, SAN JOSE, CA 95118		Inspection Date 08/26/2026		Placard Color & Score RED 67		
Program PR0304143 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SUPER BOTHER, INC		Inspection Time 14:00 - 15:30			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By CHEN (O)				FSC Not Available

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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X					N
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods					X		
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						
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					N

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	X	
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	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	X	
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	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0206933 - YUMMY KITCHEN	Site Address 1711 BRANHAM LN A9, SAN JOSE, CA 95118	Inspection Date 08/26/2026
Program PR0304143 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SUPER BOTHER, INC	Inspection Time 14:00 - 15:30
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Measured bowl of pooled eggs holding at 59F near cooks line for less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F.

Follow-up By
09/02/2026

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: on towel rack where plates are stored, on handle of 2 door reach in unit at front service line and in bin of napkins at front service area.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Anjani Sircar

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

Follow-up By
09/02/2026

[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:

1. Found DEAD cockroaches in the following areas: under pipe near cooks line (wall), in container of cooking equipment (rack), under shelvings, to the right of 2 door reach in at front service line and refrigeration units.

2. Found cockroach droppings around/behind soap/sanitizer dispenser at warewash sink and alot wall there holes/gap observed.

3. Found several OLD rodent dropping to the left of 3 door upright refrigeration unit.

[CA] Eliminate all evident of DEAD cockroaches, OLD rodent dropping and cockroaches droppings. Clean and sanitize all effected areas. Provide approved pest control services.

Minor Violations

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

Inspector Observations: 1. Lacking food safety certificate (FSC). [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

2. Lacking food handlers card. [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.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: 1. Found 2 open bags of bulk food open on back storage rack. [CA] Once bulk bag are open, store all food content in approved food containers.

2. Found container/bags of food stored on floor. [CA] Food shall be stored a minimum of 6 inches off floor.

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: Observed food prep occurring at warewash sink. Found soiled utensils stored in the next compartment. [CA] Discontinue food prep in warewash sink, use 1-compartment sink.

OFFICIAL INSPECTION REPORT

Facility FA0206933 - YUMMY KITCHEN	Site Address 1711 BRANHAM LN A9, SAN JOSE, CA 95118	Inspection Date 08/26/2026
Program PR0304143 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SUPER BOTHER, INC	Inspection Time 14:00 - 15:30

K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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: Found a fryer device stored on prep table to right of cooks line. No hood is under small electric fryer. [CA] Remove electric fryer and or relocate fryer to be under type 1 mechanical exhaust hood.

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: Found scoop handles and bowls without handle in direct contact with food item in bulk bin in storage room. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination. Provide scoops with handles.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Found leaking faucet at warewash sink (right side) when water is on. [CA] Secure leak.

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. Found accumulated food debris under warewash sink, cooking equipment, refrigeration unit and shelvings. [CA] Routinely clean.
2. Found 2 household raid cannister on shelf near front counter and under dish machine. [CA] Discontinue using household chemical, use approved pest control services.
3. Found exterior screen door unable to prevent the entrance and harborage of vermin/pest. [CA] Provide screen door and or keep exterior door closed.
4. Observed a box of string beans being prepped on dining table at customer areas. [CA] All food prep shall occur in back kitchen area.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: 1. Found holes in ceiling where pipes are connected and gaps between wooden board throughout back prep area. [CA] Repair holes in structure and maintain in good repair to prevent pest harborage.
2. Found gaps in flooring at dining area. [CA] Seal up all holes, gaps and crevices.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - No rodents, insects, birds, or animals.

Measured Observations

Item	Location	Measurement	Comments
beverage	1 door upright	41.00 Fahrenheit	
raw fish	2 door reach in	41.00 Fahrenheit	
raw chicken	2 door cold top	41.00 Fahrenheit	
pooled eggs	counter top @ cooks line	59.00 Fahrenheit	for less than 4 hours.
chlorine	dish machine	50.00 PPM	
hot water	warewash/1-comp	120.00 Fahrenheit	
raw beef	2 door reach in	32.00 Fahrenheit	
warm water	handsink (prep/RR)	100.00 Fahrenheit	
raw pork	counter	44.00 Fahrenheit	diligent prep
vegetables	3 door upright	41.00 Fahrenheit	
white rice	rice cooker	146.00 Fahrenheit	

Overall Comments:

Facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.

Facility shall remain closed until vermin infestation is completely abated and authorization is provided by this Division.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.

OFFICIAL INSPECTION REPORT

Facility FA0206933 - YUMMY KITCHEN	Site Address 1711 BRANHAM LN A9, SAN JOSE, CA 95118	Inspection Date 08/26/2026
Program PR0304143 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SUPER BOTHER, INC	Inspection Time 14:00 - 15:30

2. Submit a copy of the pest control report from a licensed provider.

Once the above is corrected, submit the completed item to: helen.dinh@deh.sccgov.org and/or anjani.sircar@deh.sccgov.org and/or contact the main office at 408/918-3400 to schedule the follow-up inspection.

****Subsequent follow-up inspection after first follow-up shall be billed \$298/hour one hour minimum, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), or \$645 for a minimum of two 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, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.**

****A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors.****

Inspection conducted in conjunction to CO0160672.

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 **9/9/2026**. 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: Chen Liew
Owner

Signed On: August 26, 2026