

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 FA0301335 - BYTEDANCE, LTD - CAFE		Site Address 1189 COLEMAN AV, SAN JOSE, CA 95110		Inspection Date 10/27/2025		Placard Color & Score GREEN 87		
Program PR0442282 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BON APPETIT MANAGEMEN		Inspection Time 10:30 - 13:15			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By OSCAR				FSC Wei Wang 04/12/2030

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						
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						
K07	Proper hot and cold holding temperatures		X					
K08	Time as a public health control; procedures & records	X						S
K09	Proper cooling methods	X						S
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						

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		
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		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
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

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

Inspector Observations: *Measured containers of cut melon stored in ambient temperature at 58F. Per PIC, cut melon was recently prepared and will be moved to walk-in cooler after reorganization of coolers. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] PIC relocated cut melon into the walk-in cooler to facilitate rapid cooling.*

Minor Violations

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: *Measured the final rinse temperature of the high temperature dishwasher at 155F. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F, or as per manufacturer's specifications.*

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: *1) Observed working soiled utensils stored directly in ice. [CA] Utensils shall be stored 1) in food with handles above top of the food, 2) in running water, 3) in water measuring 135F or above, or 4) at room temperature if washed within 4 hours of initial use.*

2) Observed pressurized cylinders are not securely stored or fastened. The fastening strap is on the floor and does not keep the cylinders in place. [CA] Pressurized cylinders shall be securely fastened to a rigid structure.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cut melon	service line - Desserts	41.00 Fahrenheit	
cut tomato	service line - Leaves & Greens	41.00 Fahrenheit	TPHC
water	preparation sinks	120.00 Fahrenheit	
sanitizer (quaternary ammonia)	bucket	400.00 PPM	
congee	hot holding cabinet (back kitchen)	153.00 Fahrenheit	
milk	1-door glass upright cooler	41.00 Fahrenheit	
chow mein	service line - Sear & Steam	120.00 Fahrenheit	TPHC
raw chicken	walk-in cooler (1)	52.00 Fahrenheit	Recently prepped.
water	handwash sinks	100.00 Fahrenheit	
rice	service line - Sear & Steam	142.00 Fahrenheit	TPHC
potatoes	hot holding cabinet	135.00 Fahrenheit	
curry	hot holding cabinet - Near & Far	145.00 Fahrenheit	
curry	service line - Near & Far	145.00 Fahrenheit	TPHC
pork chop	hot holding cabinet	171.00 Fahrenheit	
milk	walk-in cooler (2)	41.00 Fahrenheit	
water	2-compartment sink	120.00 Fahrenheit	
cheese	walk-in cooler (1)	41.00 Fahrenheit	
salad dressings	service line - Leaves & Greens	65.00 Fahrenheit	TPHC
half & half	self-service counter	58.00 Fahrenheit	TPHC
final rinse	high temperature dishwasher	155.00 Fahrenheit	
ambient	walk-in freezer	3.00 Fahrenheit	
tofu	2-door upright cooler	41.00 Fahrenheit	
cut tomato	under counter cooler - Leaves & Greens	41.00 Fahrenheit	
cooked pork	preparation counter	167.00 Fahrenheit	Final cooking temperature.
soup	self-service soup well	184.00 Fahrenheit	

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Overall Comments:

Facility utilizes TPHC for all items on the service line. Verified TPHC documentation and holding logs for all service line foods during 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 **11/10/2025**. 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: Oscar Wang
Culinary Director
Signed On: October 27, 2025