

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 FA0269692 - KUSAN BAZAAR	Site Address 510 BARBER LN, MILPITAS, CA 95035	Inspection Date 06/25/2025
Program PR0401353 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SLOW FOOD DIARY LLC	Inspection Time 15:05 - 15:55
Inspected By PRINCESS LAGANA	Inspection Type LIMITED INSPECTION	Consent By YOLWAS

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: At the cook line prep table, tomato sauce measured at 67F. Per Manager, tomato sauce has been out for almost 4 hours prior to measurement.

[CA]: Potentially Hazardous Food (PHFs) shall be cold held at 41F or below at all times.

[COS]: Manager voluntarily discarded tomato sauce.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: 1. At the cook line hand sink, there was no single use towels within the dispenser.

Another hand sink with single use towels and hand soap available nearby.

At the restroom hand sinks, the single use towels were stored outside of the dispenser.

[CA]: Hand sink stations shall be equipped with single use towels within a permanently installed dispenser at all times.

[COS]: At the cook line hand sink, Manager restocked dispenser with single use towels.

2. At the cook line hand sink, hand sink was completely blocked by a prep table. Another hand sink with single use towels and hand soap available nearby.

[CA]: Hand sink stations shall be accessible at all times.

[COS]: Prep table was relocated.

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, 114125(b), 114141

Inspector Observations: Washed and wet utensils and equipment stacked on top of each other at the ware-wash area.

[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Several flies observed at prep areas. No direct contamination observed.

[CA]: Eliminate evidence of flies in a safe, effective and legal manner. Ensure food and food contact surfaces are protected from possible contamination at all times. Continue to follow pest control service recommendations and monitor for vermin activity. Seal all cracks, crevices, and gaps under any exterior doors to prevent entry and harborage of vermin.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Spray bottle stored on prep table near dining area did not have label.

[CA]: Label spray bottle.

Performance-Based Inspection Questions

N/A

OFFICIAL INSPECTION REPORT

Facility FA0269692 - KUSAN BAZAAR	Site Address 510 BARBER LN, MILPITAS, CA 95035	Inspection Date 06/25/2025
Program PR0401353 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SLOW FOOD DIARY LLC	Inspection Time 15:05 - 15:55

Measured Observations

Item	Location	Measurement	Comments
water	hand sink at cook line	100.00 Fahrenheit	
cut tomatoes	prep line cooler	41.00 Fahrenheit	
raw lamb	prep line cooler	41.00 Fahrenheit	
lamb cumin (without chow mein)	stove top	168.00 Fahrenheit	final cooking temp
lamb shank	steam table 2	206.00 Fahrenheit	
cooked eggplant	1 door reach in	41.00 Fahrenheit	
lamb rib	2 door reach in	41.00 Fahrenheit	
Chlorine	dish machine	50.00 PPM	
cooked beef	1 door reach in	41.00 Fahrenheit	
water	3 comp sink	126.00 Fahrenheit	
water	prep sink	121.00 Fahrenheit	
wonton	2 door reach in	-1.30 Fahrenheit	
lamb shank	steam table 1	170.00 Fahrenheit	

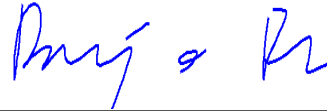
Overall Comments:

In conjunction with CO0157176.

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 **7/9/2025**. 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: Danjie Fu (Cindy)
Owner
Signed On: June 25, 2025