

**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**

<b>Facility</b> FA0271817 - BURMA ROOTS		<b>Site Address</b> 1100 LINCOLN AV 101, SAN JOSE, CA 95125		<b>Inspection Date</b> 08/19/2025	
<b>Program</b> PR0410975 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> BURMA DREAM LLC		<b>Inspection Time</b> 12:30 - 13:40
<b>Inspected By</b> ANABELLE GARCIA	<b>Inspection Type</b> LIMITED INSPECTION		<b>Consent By</b> WIN THANT		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
--

**Comments and Observations**

**Major Violations**

No major violations were observed during this inspection.

**Minor Violations**

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

**Inspector Observations: Paper towels stored outside of dispenser at warewash area hand wash sink.**

**[CA] Paper towels shall be stored inside the dispenser to prevent potential contamination.**

**[COS] Owner filled paper towel dispenser.**

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: In the 2 door preparation cooler (salad station), hard boiled eggs measured between 38-47F. Stainless steel insert was overfilled. Per owner, hard boiled eggs were placed in preparation unit less than two hours prior.**

**[CA] Potentially hazardous foods shall be held cold at 41F or below.**

**[SA] Top portion of eggs were relocated to the walk in cooler for rapid cooling.**

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 is lacking quaternary ammonium test strips.**

**[CA] Test strips shall be provided to adequately measure the sanitizer concentration used during manual warewashing.**

**Performance-Based Inspection Questions**

N/A

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0271817 - BURMA ROOTS	<b>Site Address</b> 1100 LINCOLN AV 101, SAN JOSE, CA 95125	<b>Inspection Date</b> 08/19/2025
<b>Program</b> PR0410975 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	<b>Owner Name</b> BURMA DREAM LLC	<b>Inspection Time</b> 12:30 - 13:40

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
biryani rice	warmer	138.00 Fahrenheit	
cooked rice noodles	2 door prep cooler #2 (salad station)	38.00 Fahrenheit	
cooked chicken biryani	2 door prep cooler #2 (salad station)	39.00 Fahrenheit	
cooked chicken buryani	2 door upright freezer	7.00 Fahrenheit	
raw shrimp	3 door prep cooler insert	38.00 Fahrenheit	
black pepper chicken	counter	172.00 Fahrenheit	final cook temp
hard boiled eggs	2 door prep cooler #2 insert (salad station)	47.00 Fahrenheit	38-47F
water	janitorial sink	120.00 Fahrenheit	
quaternary ammonium	3 comp sink	200.00 PPM	
raw shrimp	walk in cooler	34.00 Fahrenheit	thawing
water	3 comp sink, 2 comp prep sink	120.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	
coconut chicken curry sauce	warmer	157.00 Fahrenheit	
water	hand wash sinks	100.00 Fahrenheit	
tea leaf dressing	2 door prep cooler #1 insert (salad station)	40.00 Fahrenheit	
ambient	walk in cooler	37.00 Fahrenheit	


## Overall Comments:

***Limited inspection conducted in conjunction with complaint investigation: CO0157600***

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 **9/2/2025**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control



---

**Received By:** Win Thant  
owner

**Signed On:** August 19, 2025