

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 FA0207003 - HUNG VUONG TOFU & VEGETARIAN FOO		Site Address 1741 BERRYESSA RD B, SAN JOSE, CA 95131		Inspection Date 12/17/2024		Placard Color & Score GREEN 83		
Program PR0306174 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PHAM, STEVE & NGUYEN, PI		Inspection Time 11:50 - 14:25			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By KHANH VU				FSC KHANH VU 11/22/2029

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						S
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						N
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		X
K35	Equipment, utensils: Approved, in good repair, adequate capacity		X
K36	Equipment, utensils, linens: Proper storage and use		
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		
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 FA0207003 - HUNG VUONG TOFU & VEGETARIAN FOO	Site Address 1741 BERRYESSA RD B, SAN JOSE, CA 95131	Inspection Date 12/17/2024
Program PR0306174 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name PHAM, STEVE & NGUYEN, PHUONG	Inspection Time 11:50 - 14:25
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: At least one employee's food handler card was not available for review.

[CA] Keep all food handler cards stored together and available for review at the facility at all times.

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

Inspector Observations: Observed a bowl and utensils were stored on the rear kitchen handwash sink, and a small object/stool was placed in front of the sink.

[CA] Do not store items on/in the sink. Do not obstruct the handwash sink with any items.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Observed fried tofu was cooling while covered.

[CA] Keep foods uncovered while 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: Sanitizer test strips were not available.

[CA] Obtain sanitizer test strips.

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: Observed two pieces of cooking/prep equipment in the rear area (one is a large pot meant to cook soybeans, and the other is meant to a presser). ANSI/NSF approval could not be verified.

[CA] All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation). Contact Plan Check at (408) 918-3400 for questions related to approved equipment. Comply by 3/31/25.

Submit equipment specification sheets to mindy.nguyen@deh.sccgov.org and plan check.

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: 1) Observed extensive exposed plumbing lines/pipes in the rear cooking/prep area.

[CA] All plumbing must be approved and concealed. Comply by 3/31/25. See notes below.

2) Facility lacked an approved mop sink.

[CA] Submit plans to Plan Check and install an approved mop sink by 3/31/25. See notes below.

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

Inspector Observations: Observed unapproved flooring material (possible concrete) in the rear kitchen area. Some areas were damaged and/or missing cove base.

[CA] Provide approved flooring material and cove base, and keep in good condition. Comply by 3/31/25. See notes below.

Performance-Based Inspection Questions

OFFICIAL INSPECTION REPORT

Facility FA0207003 - HUNG VUONG TOFU & VEGETARIAN FOO	Site Address 1741 BERRYESSA RD B, SAN JOSE, CA 95131	Inspection Date 12/17/2024
Program PR0306174 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name PHAM, STEVE & NGUYEN, PHUONG	Inspection Time 11:50 - 14:25

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
SOYMILK	GRAB-AND-GO REFRIGERATOR	39.00 Fahrenheit	
TOFU PUDDING	GRAB-AND-GO REFRIGERATOR	40.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
TOFU	WALK-IN REFRIGERATOR	41.00 Fahrenheit	
WARM WATER	HANDWASH SINK	100.00 Fahrenheit	
FRIED TOFU	BASKET IN HALLWAY	80.00 Fahrenheit	COOLING, 1 HOUR

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: HUNG VUONG TOFU

NEW OWNER: KHANH NGOC VU

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1,580.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

Due to multiple structural issues that need to be addressed, only a temporary permit will be issued. This temporary Environmental Health Permit will be effective: 12/01/24 - 03/31/25.

*This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate. An official permit will be mailed to the address on file and shall be posted in public view upon receipt. *Structural Review inspection conducted on 12/17/24.*

****If the facility does not comply with the Plan Check permit condition deadlines below, facility may be closed.*****

*Permit condition:

Facility will be issued a **TEMPORARY** permit valid through 3/31/2025. By 3/31/25:

- 1) All **EXPOSED PLUMBING** in the rear kitchen must be concealed, approved, and finalized by Plan Check.
- 2) An approved **MOP SINK** must be installed and approved and finalized by Plan Check.
- 3) **FLOORING** in the rear kitchen area must be made of approved material with approved cove base. Consult Plan Check.
- 4) Plans for the **NEW COOKING/PRESSER EQUIPMENT** must be submitted and approved by Plan Check.

Failure to comply by 3/31/25 may result in revocation of permit and closure of facility.

For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please email us at dehplancheck@deh.sccgov.org or call us at (408) 918-3400 Monday through Friday between 7:30am and 4:30pm. To assist you with technical questions, a Plan Checker is available by phone during these hours on a first come-first served basis Monday through Friday.

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

Email specification sheets for new large cooking equipment and presser to mindy.nguyen@deh.sccgov.org by 12/19/24.

Consulted supervisor P. Mark.

OFFICIAL INSPECTION REPORT

Facility FA0207003 - HUNG VUONG TOFU & VEGETARIAN FOO	Site Address 1741 BERRYESSA RD B, SAN JOSE, CA 95131	Inspection Date 12/17/2024
Program PR0306174 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name PHAM, STEVE & NGUYEN, PHUONG	Inspection Time 11:50 - 14:25

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 **12/31/2024**. 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: Khanh Vu
Owner
Signed On: December 17, 2024