

**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> FA0269228 - BANA		<b>Site Address</b> 2268 SENTER RD 150, SAN JOSE, CA 95112		<b>Inspection Date</b> 07/25/2025	
<b>Program</b> PR0400269 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> BANA INC (LAN HUYNH)		<b>Inspection Time</b> 18:20 - 20:00
<b>Inspected By</b> MARCELA MASRI	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> HUY LE	<b>FSC Not Available</b>		

<b>Placard Color &amp; Score</b>
<b>RED</b>
<b>57</b>

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	X			
K14 Food contact surfaces clean, sanitized			X	X			N
K15 Food obtained from approved source							
K16 Compliance with shell stock tags, condition, display		X		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		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	X	
K27 Food separated and protected		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
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		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0269228 - BANA	<b>Site Address</b> 2268 SENTER RD 150, SAN JOSE, CA 95112	<b>Inspection Date</b> 07/25/2025
<b>Program</b> PR0400269 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	<b>Owner Name</b> BANA INC (LAN HUYNH)	<b>Inspection Time</b> 18:20 - 20:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

**Inspector Observations: FOUND MUSSELS AND OYSTERS WITHOUT TAGS OR RECEIPTS IN THE WALK IN COOLER. [CA] PROVIDE TAGS OR RECEIPTS. SEE VCD**

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: FOUND DEAD COCKROACHES ON FOOD PREPARATION TABLES, AT THE WARE WASHER, ON TRAYS CONTAINING CONDIMENTS BELOW THE TRAYS, ON THE FLOOR BY THE MOP SINK AND THE COOKING EQUIPMENT, AND ONE LIVE AT THE FRONT BAR ON TOP OF THE PAPER TOWELS. [CA] FOOD FACILITIES SHALL NOT HAVE ANY COCKROACHES ON THE PREMISES. REMOVE THE COCKROACHES, CLEAN THE FACILITY, MOVE THE EQUIPMENT TO CHECK AND SEAL ANY GAPS OR CREVICES ON THE WALLS, FLOORS AND CEILINGS WHERE THE COCKROACHES MAY BE HIDING. DISCARD ANY FOOD THAT MAY BE CONTAMINATED BY THE COCKROACHES. REMOVE ANY UNUSED EQUIPMENT OR CLUTTER. REMOVE ANY ENCRUSTED FOOD ON THE FOOD PREPARATION TABLES, UNDER EQUIPMENT, ON THE FLOORS AND WALLS. NOTE: ONE RE-INSPECTION WILL BE FREE OF CHARGE, IF ADDITIONAL RE-INSPECTIONS ARE NEEDED FOR THE SAME ISSUE, THEY WILL BE CHARGED AT \$298 PER HOUR DURING BUSINESS HOURS, MINIMUM ONE HOUR. CALL MARCELA AT 408-687-3451 WHEN READY FOR A RE-INSPECTION.**

### Minor Violations

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

**Inspector Observations: THIRD TIME VIOLATION**

**MISSING THE FOOD SAFETY CERTIFICATE FOR MANAGERS AND THE FOOD HANDLERS CARDS FOR THE FOOD EMPLOYEES.[CA] PROVIDE THE FOOD SAFETY CERTIFICATE FOR MANAGERS AND THE FOOD HANDLERS CARDS FOR THE FOOD EMPLOYEES.**

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

**Inspector Observations: THE HAND WASH SINK IN THE KITCHEN IS FULL OF DISHES AND BLOCKED BY A TABLE. [CA] KEEP THE HAND WASH SINK ACCESSIBLE AT ALL TIMES.**

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations: FOUND A PLASTIC BAG INSIDE THE ICE MACHINE. [CA] DO NOT STORE ANY ITEMS INSIDE THE ICE MACHINE USED FOR CONSUMABLE ICE.**

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: FOUND FOOD BEING WASHED AT THE 3 COMPARTMENT SINK. [CA] USE ONLY THE FOOD PREPARATION SINK TO PREPARE FOOD.**

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations: FOUND A COUPLE OF WATER PUDDLES ON THE FLOOR IN THE KITCHEN. [CA] REMOVE THE PUDDLES.**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

# OFFICIAL INSPECTION REPORT

Facility FA0269228 - BANA	Site Address 2268 SENTER RD 150, SAN JOSE, CA 95112	Inspection Date 07/25/2025
Program PR0400269 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name BANA INC (LAN HUYNH)	Inspection Time 18:20 - 20:00

**Inspector Observations: FOUND A BOWL WITH CHICKEN BEING THAWED IN A CONTAINER. [CA] [CA] FROZEN POTENTIALLY HAZARDOUS FOOD SHALL ONLY BE THAWED IN ONE OF THE FOLLOWING WAYS: 1) UNDER REFRIGERATION THAT MAINTAINS THE FOOD TEMPERATURE AT 41°F OR BELOW, 2) COMPLETELY SUBMERGED UNDER POTABLE RUNNING WATER FOR A PERIOD NOT TO EXCEED TWO HOURS AT A WATER TEMPERATURE OF 70°F OR BELOW, AND WITH SUFFICIENT WATER VELOCITY TO AGITATE AND FLUSH OFF LOOSE PARTICLES INTO THE SINK DRAIN, 3) IN A MICROWAVE OVEN, IF IMMEDIATELY FOLLOWED BY IMMEDIATE PREPARATION, 4) AS A PART OF A COOKING PROCESS.**

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

**Inspector Observations: FOUND PESTICIDES IN THE FACILITY. [CA] USE ONLY PROFESSIONAL PEST CONTROL COMPANIES TO TREAT FOR PESTS.**

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

**Inspector Observations: FOUND SEVERAL CONTAINERS WITH FOOD ON THE FLOOR IN THE WALK IN COOLER. FOUND A CONTAINER WITH FOOD THAWING ON THE FLOOR. [CA] STORE FOOD 6 INCHES ABOVE THE 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: MISSING THE CHLORINE TEST STRIPS. [CA] PROVIDE TEST STRIPS TO MEASURE BETWEEN 50-100 PPM AT WAREWASHER.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: FOUND TWO CEILING LIGHTS NOT WORKING IN THE KITCHEN. [CA] REPAIR THE LIGHTS.**

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

**Inspector Observations: FOUND THE FLOORS IN THE KITCHEN WITH GREASE AND FOOD DEBRIS. [CA] CLEAN THE FLOORS MORE OFTEN.**

## Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

## Measured Observations

Item	Location	Measurement	Comments
CHICKEN	WALK IN COOLER	39.00 Fahrenheit	
NOODLES	WALK IN COOLER	39.00 Fahrenheit	
MUSSELS	WALK IN COOLER	39.00 Fahrenheit	
OYSTER	WALK IN COOLER	39.00 Fahrenheit	
CHICKEN	REACH IN FREEZER	9.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
SNAIL	REACH IN FREEZER	9.00 Fahrenheit	

## Overall Comments:

**1. FOUND DEAD COCKROACHES ON FOOD PREPARATION TABLES, AT THE WARE WASHER, ON TRAYS CONTAINING CONDIMENTS BELOW THE TRAYS, ON THE FLOOR BY THE MOP SINK AND THE COOKING EQUIPMENT, AND ONE LIVE AT THE FRONT BAR ON TOP OF THE PAPER TOWELS.**

**2. PHOTOGRAPHS: TAKEN FOR DOCUMENTATION PURPOSES.**

**3. SUPERVISOR NOTIFIED; [PRISCILLA AND SUZANNE].**

**4. NOTIFICATION: THE PERSON IN CHARGE DURING INSPECTION, [HUY LE], HAS BEEN INFORMED THAT THE FACILITY MUST CLOSE IMMEDIATELY.**

**[CA]: THE PREMISES OF EACH FOOD FACILITY MUST BE MAINTAINED FREE OF VERMIN. A FACILITY CANNOT OPERATE IF**

# OFFICIAL INSPECTION REPORT

Facility FA0269228 - BANA	Site Address 2268 SENTER RD 150, SAN JOSE, CA 95112	Inspection Date 07/25/2025
Program PR0400269 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name BANA INC (LAN HUYNH)	Inspection Time 18:20 - 20:00

**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.**

## 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 **8/8/2025**. 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.

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: HUY LE  
OWNER  
Signed On: July 25, 2025