

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 FA0207161 - NHA TRANG RESTAURANT		Site Address 1820 TULLY RD, SAN JOSE, CA 95122	Inspection Date 01/25/2024
Program PR0303357 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name PHU, HOANG	Inspection Time 11:40 - 13:25
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By MINH	

Placard Color & Score RED N/A
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Comments and Observations

Major Violations

Cited On: 01/23/2024

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

Compliance of this violation has been verified on: 01/25/2024

Cited On: 01/23/2024

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 01/25/2024

Cited On: 01/23/2024

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 01/25/2024

Cited On: 01/23/2024

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Compliance of this violation has been verified on: 01/25/2024

Cited On: 01/23/2024

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

Compliance of this violation has been verified on: 01/25/2024

Cited On: 01/25/2024

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

This violation found not in compliance on 01/25/2024. See details below.

Follow-up By
01/26/2024

Minor Violations

N/A

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Measured Observations

Item	Location	Measurement	Comments
Mussels	Hot pot preparation refrigerator	36.00 Fahrenheit	Top insert
Tomato soup broth	Cook line	201.00 Fahrenheit	
Raw shrimp	Center island food preparation refrigerator	34.00 Fahrenheit	
Diced BBQ pork	Center island food preparation refrigerator	41.00 Fahrenheit	
Cooked chicken	Food preparation refrigerator	41.00 Fahrenheit	Next to hand wash sink
Cooked chicken wings	Walk-in refrigerator	34.00 Fahrenheit	
Cooked catfish in soup	Cook line	157.00 Fahrenheit	
Vietnamese sour soup	Cook line	182.00 Fahrenheit	
Braised catfish	Grill	161.00 Fahrenheit	
Raw fish	Hot pot preparation refrigerator	35.00 Fahrenheit	Top insert
Cooked roast pork	Hot pot preparation refrigerator	40.00 Fahrenheit	
Cooked egg cake	Walk-in refrigerator	36.00 Fahrenheit	
Cooked chicken	Center island food preparation refrigerator	55.00 Fahrenheit	Top insert - Cooked and cooled, less than 4 hours prior.
Soup	Walk-in refrigerator	37.00 Fahrenheit	
Bean sprouts	Hot pot preparation refrigerator	38.00 Fahrenheit	Top insert
Braised pork belly	Grill	154.00 Fahrenheit	
Cooked white rice	Rice warmer	171.00 Fahrenheit	
Raw pooled eggs	Center island food preparation refrigerator	41.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Chicken rice	Rice warmer	188.00 Fahrenheit	
Oysters on half shell	Walk-in refrigerator	35.00 Fahrenheit	
Sliced tomato	Food preparation refrigerator	51.00 Fahrenheit	Just sliced - next to hand wash sink

Overall Comments:

- *On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 1/23/2024.*

- *Facility has corrected the following:*
 - *K07M - Proper hot and cold holding temperatures:*
 - *At time of inspection, all PHF items were maintained at 41F and below, or 135F and above.*
 - *PHF items that were measured above 41F and 135F were prepared less than two hours prior and were cooling and maintained in refrigeration units.*

 - *K08M - Time as a public health control; procedures & records:*
 - *At time of inspection, all food items subjected to time as a public health control (TPHC) were properly documented.*
 - *Discussed with managers operational improvements, minimizing items subjected to TPHC and will be maintained on temperature control.*
 - *Ensure to update TPHC written procedures to account for operational changes.*

 - *K09M - Proper cooling methods:*
 - *PHF items cooling inside the walk-in refrigerator were within time and temperature requirements.*
 - *PHF items were cooling in aluminum trays and were kept partially uncovered.*
 - *Ensure all PHF items are rapidly cooled from 135F to 70F or below within 2 hours, and from 70F to 41F or below within an additional 4 hours.*

 - *K11M - Proper reheating procedures for hot holding:*
 - *PHF items reheated within time and temperature requirements and were measured hot holding above 135F.*
 - *Ensure PHF items previously cooked and cooled, are rapidly reheated to a minimum of 165F, prior to hot holding at 135F or above.*

 - *K16M - Compliance with shell stock tags, conditions, display:*
 - *Shell stock tags for shell fish were maintained at the food preparation table.*
 - *Utilize organization method to maintain shellstock tags in chronological order from date of receiving.*

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- **At time of follow-up inspection, facility lacked hot water.**
 - **Facility is hereby closed due to lack of hot water.**
 - **Facility shall remain closed until hot water at minimum 120F is supplied to all sinks with the exception of the hand wash station, and authorization to reopen and resume operations is given by this Department.**

- **Subsequent follow-up inspection after first follow-up shall be billed \$290/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$629/hour, minimum two hours, during non-business hours, and upon inspector availability.**

- **The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.**

- **A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.**

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 2/8/2024. 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.

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: Minh
Manager

Signed On: January 25, 2024