

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 FA0205273 - BINH MINH RESTAURANT	Site Address 1006 E SANTA CLARA ST, SAN JOSE, CA 95116	Inspection Date 01/22/2025
Program PR0301044 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name BINH MINH RESTAURANT CC	Inspection Time 12:45 - 13:15
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By HIDALGO RODRIGUEZ

Placard Color & Score RED N/A

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Facility has no operable hand wash sink/ hand wash station.

[CA] All food facilities shall provide an operable handwashing station.

K14 - 8 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:

Facility lacks ability to wash, rinse, and sanitize dishes due to the dishwasher being disconnected and no drain plugs for the three compartment sink.

[CA] All food facilities shall have the equipment and materials needed to wash, rinse, and sanitize wares.

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

Inspector Observations:

Facility has no hot water. Per PIC, they are having it repaired.

[CA] An approved, adequate, protected, pressurized, potable supply of hot water and cold water shall be provided.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
Water	Three Compartment Sink	60.00 Fahrenheit	

Overall Comments:

Notes:

- A new owner of the existing corporation is operating the facility. If a change of ownership is determined to have occurred reopening requirements may change.

- Facility is deep cleaning equipment and facility and is not cooking/preparing/storing foods. The dining area is closed as well.

- Facility was selling empanadas and pasteles made at the Binh Minh on Story Road.

- Contact District Specialist for reinspection at (408)497-0913 once hot water has been restored (120F), a hand wash station is available, and a method to wash, rinse, and sanitize dishes is available.

- A complaint investigation was conducted in conjunction with this limited inspection.

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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 **2/5/2025**. 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: Hidalgo Rodriguez
Owner

Signed On: January 22, 2025