

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 FA0253901 - THIEN HUONG SANDWICHES		Site Address 1631 E CAPITOL EX 106, SAN JOSE, CA 95121		Inspection Date 03/07/2024	
Program PR0369953 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HIEN CHUNG NGUYEN		Inspection Time 09:05 - 10:30
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By LINH	FSC OANH DANG 10-6-25		

Placard Color & Score
GREEN
82

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				S
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				S
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		
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	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	X	
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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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

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

Inspector Observations: FOUND A LARGE TRASH CAN STORED IN FRONT OF THE HAND WASH SINK IN THE KITCHEN. [CA] KEEP THE HAND WASH SINK ACCESSIBLE AT ALL TIMES.

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

Inspector Observations: FOUND THE FISH CAKES, THE SHREDDED PORK AND THE PORK CAKES AT 48F IN THE REACH IN REFRIGERATOR. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. NOTE: THE FISH CAKE HAS BEEN STORED IN THE REFRIGERATOR OVERNIGHT. SEE VC&D. THE REST OF THE FOOD HAS BEEN PLACED IN THE REFRIGERATOR FOR LESS THAN 4 HRS, PER OPERATOR. THESE ITEMS MUST BE TRANSFERRED TO A WORKING REFRIGERATOR.

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 THE CILANTRO BEING WASHED AT THE 3 COMPARTMENT SINK. [CA] DO NOT USE THIS SINK TO WASH OR PREPARE ANY FOOD. USE THE FOOD PREPARATION SINK.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: FOUND SOME FRUIT FLIES FLYING AROUND BY THE MOP SINK. [CA] REMOVE THE FRUIT FLIES.

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: THE 2 DOOR REACH IN REFRIGERATOR IS UNABLE TO KEEP THE COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. [CA] REPAIR/ADJUST SO THAT IT CAN KEEP THE FOOD AT 41F OR BELOW.

Follow-up By
03/11/2024

FOUND THE INSIDE WHITE PLASTIC FLAP IN THE ICE MACHINE WITH PINK STAINS. [CA] REMOVE THE STAINS OR REPLACE THIS PART.

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

Inspector Observations: FOUND THE ELECTRIC LIGHT SWITCH COVER BROKEN BY THE MOP SINK. [CA] REPLACE THE SWITCH LIGHT COVER.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: FOUND A CELL PHONE, KEYS AND MEDICINE STORED ABOVE THE BREAD ON A SHELF IN THE KITCHEN. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.

FOUND THE MOPS INSIDE THE MOP BUCKET. [CA] HAND THE MOPS TO HAIR DRY.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations


<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
MEAT BALLS	COOKING TEMP	192.00 Fahrenheit	
FISH CAKE	REACH IN REFRIGERATOR	48.00 Fahrenheit	
PORK	SERVICE REFRIGERATOR	40.00 Fahrenheit	
PORK CAKES/BUNS	REACH IN REFRIGERATOR	48.00 Fahrenheit	
PORK	REACH IN FREEZER	25.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
HOT WATER	HAND WASH SINK IN THE RESTROOM	100.00 Fahrenheit	
SHREDDED PORK	REACH IN REFRIGERATOR	48.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
MILK	DESSERT REFRIGERATOR	38.00 Fahrenheit	
HEAD CHEESE	SERVICE REFRIGERATOR	40.00 Fahrenheit	
MAYO	REACH IN FREEZER	30.00 Fahrenheit	

Overall Comments:

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 **3/21/2024**. 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: HUONG TONG
PIC

Signed On: March 07, 2024