

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		Site Address 1741 BERRYESSA RD B, SAN JOSE, CA 95131		Inspection Date 03/10/2026	
Program PR0306174 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KHANH NGOC VU		Inspection Time 10:00 - 12:20
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By KHANH	FSC KHANH VU 11/22/2029		

Placard Color & Score

YELLOW
51

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	X			N
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records		X		X			N
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	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					X	
K33	Nonfood contact surfaces clean					X	
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					X	
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					X	
K45	Floor, walls, ceilings: built, maintained, clean					X	
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

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

Inspector Observations: 1) Observed the only restroom's handsink pipe was disconnected, and water was draining into a plastic bucket under the sink. PIC stated that the pipe was removed because the plumbing within the walls was clogged.

Follow-up By
03/11/2026

[CA] Maintain a functioning restroom handsink at all times.

[SA] FACILITY HAS 24 HOURS TO REPAIR THE RESTROOM HANDSINK. FAILURE TO REPAIR THE SINK IN 24 HOURS WILL RESULT IN FACILITY CLOSURE. A FOLLOW-UP INSPECTION WILL BE CONDUCTED TOMORROW, 3/11/26.

PIC received temporary permission from adjacent facility (Andy Ly with L & M BAKERY) for their employees to use their restroom. Hung Vuong Tofu cannot operate while L & M Bakery is not operating. Andy Ly came to this facility and verified with specialist that they will allow Hung Vuong Tofu employees to use their restroom for the next 24 hours.

2) At the handsink next to the walk-in refrigerator: observed a bowl and spoon stored inside the sink.

[CA] Do not store items inside the handsink. Handsinks must be used only for handwashing. *REPEAT VIOLATION*

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

Inspector Observations: In the front service area: measured internal temperature of multiple vegetarian hot dishes (vegetables, imitation proteins, eggrolls) to be 80 - 120F. PIC stated they had all been made less than 2-3 hours prior.

Follow-up By
03/11/2026

[CA] Keep potentially hazardous foods at 135F and above or 41F and below.

[SA] Foods were time-labeled to be sold or discarded within 4 hours of the start time.

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

Inspector Observations: Per PIC and operators, multiple foods in the front service area (fried tofu, boiled peanuts, cooked corn, cooked vegetables, packaged sweets) are on Time as a Public Health Control (TPHC). However, most item were missing time labels.

Follow-up By
03/11/2026

[CA] When using TPHC, foods must be IMMEDIATELY time labeled when removed from temperature control.

[COS] Time labels were placed next to foods.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: PIC touched tofu block without first washing hands. When asked to wash his hands, he did not use soap.

[CA] Wash hands before handling food. Wash hands with soap and warm water.

[COS] Employee washed hands. The tofu block was discarded. See VCD form.

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

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Inspector Observations: *Observed bottles of soymilk were cooling in closed one-gallon or half-gallon plastic jugs.*

[CA] Potentially hazardous foods must be rapidly cooled using one or more of the following methods:

- *Placing the food in shallow pans*
- *Separating the food into smaller or thinner portions*
- *Using rapid cooling equipment*
- *Using containers that facilitate heat transfer*
- *Adding ice as an ingredient*
- *Using ice paddles*
- *Inserting appropriately designed containers in an ice bath and stirring frequently*

REPEAT VIOLATION

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

Inspector Observations: *Observed approximately 15-20 small flies in the facility, especially in the rear dry storage room.*

[CA] Keep facility clear of flies.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: *Observed most prepackaged foods in the sales area lacked proper labeling.*

[CA] Food prepackaged in a food facility shall bear a label that includes:

1. *The common name of the food.*
2. *If made from two or more ingredients, a list of ingredients in order of weight.*
3. *Quantity of the contents.*
4. *Name and place of business of the manufacturer, packer, or distributor.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Observed heavy accumulation of food debris on surfaces, particularly door handles and shelving.*

[CA] Keep surfaces clean.

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 upon request.*

[CA] Obtain sanitizer test strips. *REPEAT VIOLATION*

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: *1) Measured ambient temperature of the walk-in refrigerator to be 44F after the door was kept closed for 30 minutes.*

Follow-up By 03/11/2026

[CA] Adjust/repair refrigerator so that it can keep foods at 41F and below.

Note: *Per PIC, no PHF foods had been held inside the walk-in refrigerator for more than 2-3 hours; all items were actively cooling (tofu, soup).*

[COS] PIC immediately adjusted the refrigerator and the ambient temperature was re-measured to be 41F.

2) Observed cardboard/aluminum foil was used to line floors/walls.

[CA] Discard cardboard/foil. All surfaces must be smooth, durable, and easily cleanable.

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

Inspector Observations: *Observed gaps between the hood filters over the cooking equipment.*

[CA] *Ensure there are no gap in between hood filters.*

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: *The plumbing in the restroom was in disrepair (see violation K06 above).*

[CA] *Repair plumbing within 24 hours. Failure to comply will result in facility closure.*

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: *1) Observed the front doors were propped open.*

[CA] *Keep doors closed to prevent vermin entry.*

2) Observed employee jackets stored on top of flour bags in the rear storage area.

[CA] *Store personal items away from food.*

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

Inspector Observations: *Observed accumulation of food debris/grease on floors and walls, especially under equipment/against the walls, and immediately left of the cooking ventilation hood.*

[CA] *Keep floors and walls clean.*

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Adequate handwash facilities: supplied or accessible.
Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
TOFU	WALK-IN REFRIGERATOR	60.00 Fahrenheit	COOLING, MADE 2-3 HOURS PRIOR
TOFU	REAR KITCHEN	60.00 Fahrenheit	COOLING
SOYMILK	FRONT GRAB AND GO REFRIGERATORS	50.00 Fahrenheit	COOLING, MADE 2-3 HOURS PRIOR
HOT VEGETARIAN DISHES ("CHICKEN", EGGROLLS, VEGETABLES)	FRONT STEAM TABLE	80.00 Fahrenheit	80 - 120F
TOFU, PICKLED VEGETABLES	FRONT GRAB-AND-GO REFRIGERATORS	40.00 Fahrenheit	
SOUP	WALK-IN REFRIGERATOR	45.00 Fahrenheit	COOLING, LESS THAN 4 HOURS PRIOR
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
WARM WATER	HANDSINK	100.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted to assess the violations listed above. The first follow-up is free of charge. Any additional follow-up inspection(s) shall each be billed \$282/hr during business hours. Failure to comply may result in enforcement action. Please contact Mindy Nguyen at (408) 918-3490 or mindy.nguyen@deh.sccgov.org if there are any changes or updates.

Note: Facility has an open Plan Check Service Request (SR0881855). Specialist provided hard copies of approval letter from September 2025 and structural review conducted July 2025. FACILITY MUST CONTACT PLAN CHECK AND REACTIVATE EXPIRED SERVICE REQUEST AND COMPLETE ALL LISTED PLAN CHECK ITEMS ON THE APPROVAL LETTER BY 5/10/26. FAILURE TO COMPLY MAY RESULT IN ENFORCEMENT ACTION, INCLUDING BILLABLE FOLLOW UPS. EMAIL ALL UPDATES TO MINDY.NGUYEN@DEH.SCCGOV.ORG.

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Provided and discussed blank TPHC form. This form must be filled out and be available for review during inspections. ENSURE EMPLOYEES CAN CLEARLY IDENTIFY WHICH FOODS ARE UNDER TPHC AND WHICH ARE UNDER TEMPERATURE/HOT HOLDING CONTROL.

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 3/24/2026. 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: March 10, 2026