

# 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 FA0207146 - GHIEU HU TIEU NAM VANG		Site Address 1818 TULLY RD 110, SAN JOSE, CA 95122		Inspection Date 02/18/2025	
Program PR0330111 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name TON DYNASTY LLC		Inspection Time 11:30 - 12:20
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By ANNIE T.	FSC Phi Hung Ta 09/29/2026	

Placard Color & Score
<b>GREEN</b>
<b>80</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						S
K04 Proper eating, tasting, drinking, tobacco use			X				N
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods			X	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						
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		X
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

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

**Inspector Observations: Pot of soup with pork bones maintained on the cookline measured at 126F. Employee stated that soup was prepared less than 2 hours prior.**

**Container of bean sprouts and herbs with minimal ice measured at 50F.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[COS] Pot of soup was reheated to 165F prior to hot holding. Instructed owner to add more ice to bean sprouts to immediately cool.**

### Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

**Inspector Observations: Employee's opened beverage observed stored on food preparation table in kitchen.**

**[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.**

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

**Inspector Observations: Numerous bags of cooked pork cooling inside a bowl inside the two-door upright refrigerator in the kitchen kept tightly tied up. Employee stated that pork was prepared about an hour prior. Pork measured at 93F.**

**[CA] Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F or below within 2 hours and from 70°F to 41°F or below within an additional 4 hours.**

- Cool foods using approved containers which facilitate heat transfer, such as metal.
- When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.
- Properly store cooling foods in such a way to allow proper air flow.

**[COS] Bags of pork were untied to allow for proper air flow to expedite cooling process.**

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: Numerous domestic equipment in use - air fryer, microwave, food processor.**

**[CA] When units fail, make plans to replace with commercial equipment. New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: To-go containers used as scoops inside bulk ingredient barrels.**

**[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.**

**Observed soup spoon maintained inside fried onions at the steam table with handle in direct contact with food ingredient.**

**[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.**

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

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**Inspector Observations:** Facility has replaced flooring with tiles which do not have continuous covered base.  
**[CA]** The juncture of the floor and wall shall be covered with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches. Make plans to replace flooring and/or provide suitable alternative.

## Performance-Based Inspection Questions

Needs Improvement - Proper eating, tasting, drinking, tobacco use.

## Measured Observations

Item	Location	Measurement	Comments
Warm water	Hand wash sink	110.00 Fahrenheit	
Quail eggs	Food preparation refrigerator	40.00 Fahrenheit	
Pork soup	Cook line	207.00 Fahrenheit	
Sliced beef heart	Food preparation refrigerator	40.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine - shared dish pit	50.00 PPM	
Cooked small intestines	Two-door upright refrigerator	41.00 Fahrenheit	
Cooked beef heart whole	Two-door upright refrigerator	40.00 Fahrenheit	
Cooked shrimp	Two-door upright refrigerator	38.00 Fahrenheit	
Cooked shrimp	Food preparation refrigerator	41.00 Fahrenheit	
Raw shrimp	Two-door upright refrigerator	39.00 Fahrenheit	
Porridge	Merchandiser refrigerator	40.00 Fahrenheit	
Cooked ground pork	Steam table	196.00 Fahrenheit	
Pork bones in soup	Steam table	198.00 Fahrenheit	
Hot water	Two-compartment ware wash sink	132.00 Fahrenheit	
Cut watermelon	Merchandiser refrigerator	39.00 Fahrenheit	
Cooked pork bones	Two-door upright refrigerator	41.00 Fahrenheit	
Cooked sliced pork	Food preparation refrigerator	41.00 Fahrenheit	
Hot water	Food preparation sink	125.00 Fahrenheit	

## Overall Comments:

### **OWNERSHIP CHANGE INFORMATION**

**NEW FACILITY NAME:** Ghien Hu Tieu Nam Vang

**NEW OWNER:** Ton Dynasty LLC.

*The applicant has completed the facility evaluation application process for an Environmental Health Permit.*

*The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1,580.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.*

*The Environmental Health Permit will be effective: 03/01/2025 - 02/28/2026 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.*

*An official permit will be mailed to the address on file and shall be posted in public view upon receipt.*

*\*Structural Review inspection conducted on 02/18/2025*

*\*Permit condition: N/A*

*\* A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at [www.ehinfo.org](http://www.ehinfo.org) to obtain plan check requirements.*

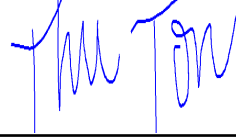
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **3/4/2025**. 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.

## 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



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**Received By:** Annie T.  
Owner

**Signed On:** February 18, 2025