

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 FA0201933 - VIET'S CORNER		Site Address 15466 LOS GATOS BL 110, LOS GATOS, CA 95032	Inspection Date 10/18/2022
Program PR0302987 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ANH LE
Inspected By MELISSA HUERTA	Inspection Type FOLLOW-UP INSPECTION	Consent By ANH LE	
			Inspection Time 11:05 - 11:50

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 10/05/2022

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

Compliance of this violation has been verified on: 10/06/2022

Cited On: 10/13/2022

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

Compliance of this violation has been verified on: 10/18/2022

Cited On: 10/13/2022

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

Compliance of this violation has been verified on: 10/18/2022

Cited On: 10/13/2022

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

Compliance of this violation has been verified on: 10/18/2022

Minor Violations

Cited On: 10/05/2022

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

This violation found not in compliance on 10/18/2022. See details below.

Cited On: 10/05/2022

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

Compliance of this violation has been verified on: 10/18/2022

Cited On: 10/13/2022

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

This violation found not in compliance on 10/18/2022. See details below.

Cited On: 10/05/2022

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

Compliance of this violation has been verified on: 10/13/2022

Cited On: 10/13/2022

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

Compliance of this violation has been verified on: 10/13/2022

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Measured Observations

N/A

Overall Comments:

Second follow-up inspection to verify compliance with temperature/TPHC violations (K07, K08 & K09), as well as removal of unapproved equipment (K35)

Observations:

**K07: Measured cooked chicken and beef 41F and below in cold prep unit adjacent to handsink in rear food prep. Also, measured soup (pho) at 167F in hot holding kettle on counter.*

**K08: Owner completed TPHC Written Procedures and all the following foods were time marked from 10:00a to 2:00p: cooked rice (received from GREEN LOTUS RESTAURANT - invoice provided), cooked boba, and cooked rice noodles. Per operator, when some meats are reheated, they will remain out of temperature control using TPHC and will be time marked as indicated on TPHC Written Procedures. District specialist (DS) has approved and signed off on TPHC document e-mailed this morning. Print out final copy with both owner and DS signatures and maintain copy on file at facility, available for review upon request.*

**K09: No cooling of foods conducted within facility. All foods are received cold from vendors. Any reheated foods are time marked for TPHC (as indicated above) and will not be cooled for cold holding storage.*

**K35: Unapproved cooking equipment and wooden equipment has been removed from facility entirely.*

All violations noted above have been corrected. Ensure all new employees are trained on TPHC procedures and are maintained in compliance. Failure to comply with any of the above violations will result in enforcement action.

Placard changed to green, PASS.

**Facility will be billed \$219 for this second follow-up inspection.*

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 11/1/2022. 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: ANH LE
OWNER
Signed On: October 18, 2022