

**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**

<b>Facility</b> FA0207153 - BANH CUON THIEN HUONG		<b>Site Address</b> 1818 TULLY RD 218, SAN JOSE, CA 95122	<b>Inspection Date</b> 05/10/2022
<b>Program</b> PR0305405 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		<b>Owner Name</b> VU, NHUNG	<b>Inspection Time</b> 11:20 - 12:10
<b>Inspected By</b> HENRY LUU	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> KUE	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 05/05/2022

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

**This violation found not in compliance on 05/10/2022. See details below.**

Cited On: 05/10/2022

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

**Inspector Observations: Pot of soup maintained on the shelf adjacent to the cook line measured 108F. Cooked chicken and and pork skewers maintained out in ambient temperature measured between 78F to 86F. Per employees, food items were prepared less than an hour prior. [CA] PHFs shall be held at 41F or below or at 135F or above. Consider placing items on TPHC. [COS/SA] Soup was reheated and hot held for the lunch rush. Chicken and pork skewers were reheated for immediate service and will be kept for an additional three hours and shall be discarded after.**

Cited On: 05/05/2022

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

**Compliance of this violation has been verified on: 05/10/2022**

Cited On: 05/05/2022

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

**Compliance of this violation has been verified on: 05/10/2022**

Cited On: 05/05/2022

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Compliance of this violation has been verified on: 05/10/2022**

Cited On: 05/05/2022

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

**Compliance of this violation has been verified on: 05/10/2022**

**Minor Violations**

N/A

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Cooked rice	Walk-in refrigerator	41.00 Fahrenheit	
Fancy pork	Preparation refrigerator	41.00 Fahrenheit	
Raw shrimp	Preparation refrigerator	40.00 Fahrenheit	
Raw pork skewers	Two-door reach-in preparation refrigerator	40.00 Fahrenheit	
Cooked pork blood	Preparation refrigerator	40.00 Fahrenheit	
Meat sauce	Crock pot	143.00 Fahrenheit	
Hot water	Two-compartment sink	127.00 Fahrenheit	
Pork skewer	Grill	169.00 Fahrenheit	Final cooking temp
Ground pork and black fungus mushroom	Walk-in refrigerator	41.00 Fahrenheit	

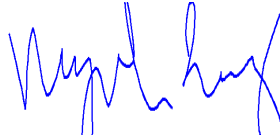
## Overall Comments:

- *On-site for follow-up inspection after facility earned a Conditional Pass during routine inspection on 5/5/2022.*
- *Continue to address violations noted on previous inspection report.*

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 **5/24/2022**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control



**Received By:** Kue  
Manager

**Signed On:** May 10, 2022