

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 FA0254409 - RONG BIEN RESTAURANT		Site Address 1111 STORY RD 1080, SAN JOSE, CA 95122		Inspection Date 11/06/2024		Placard Color & Score GREEN 84		
Program PR0371087 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name RB DONG NAI CORPORATIO		Inspection Time 14:10 - 15:20			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By THUY				FSC Becky Nguyen 03/22/2027

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				
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible	X						
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						
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	X	
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	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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Observed employees eating inside kitchen:

- Open food placed on preparation table where the meat grinder is placed at the back storage area.
- Open food and open beverage placed on preparation table directly in front of the walk-in refrigerator.
- Open food placed inside preparation refrigerator above restaurant food.

[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area. Provide designated location for employees to store personal food and beverages, separated and protected from restaurant food.

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

Inspector Observations: 5+ old rodent droppings observed on floor inside the dry storage room. Per PIC, facility is serviced about every two weeks. Pest control reports were provided for review. No contamination/adulteration of food or food contact surfaces observed.

[CA] Clean and sanitize area of old droppings.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Observed containers of food stored stacked on top of each other:

- Inside the walk-in refrigerator, containers of raw ground pork, and raw fish, stacked on top of tub of cooked pork bones. The bottom of the container of raw ground pork observed in direct contact with cooked pork bones.
- Tubs of bagged food items stored directly on top of each other inside the three-door upright freezer.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items. All food shall be separated and protected from possible contamination - provide tight fitting lids and/or utilize plastic wrap to protect food.

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: Observed numerous green cutting boards inside the kitchen heavily stained and scored.

[CA] Surfaces of equipment such as cutting blocks and boards that are scratched and scored so that they can no longer be effectively be cleaned and sanitized shall be resurfaced or replaced.

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: Observed cutting board stored wedged behind the faucet of the hand wash sink in the front service/beverage preparation area.

[CA] All cleaned utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination, and at least six inches above the floor. A handwashing facility shall not be used for purposes other than handwashing.

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: Back door of the facility maintained propped opened.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

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: *Observed accumulation of dust and oil on wall between the wok line and walk-in refrigerator.*

[CA] *Walls and/or floors in food preparation area shall be kept clean.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Raw pooled eggs	Food preparation refrigerator - wok line	41.00 Fahrenheit	
Cooked vermicelli	Three-door upright refrigerator	41.00 Fahrenheit	
Raw catfish	Food preparation refrigerator - soup line	40.00 Fahrenheit	
Bags of cooked rice	Walk-in refrigerator	41.00 Fahrenheit	
Cooked ground pork	Food preparation refrigerator - soup line	41.00 Fahrenheit	
Cooked pasta noodles	Food preparation refrigerator - wok line	55.00 Fahrenheit	Prepared less than one hour prior
Parcooked shrimp	Food preparation refrigerator - wok line	41.00 Fahrenheit	
Cooked chicken (whole)	Three-door upright refrigerator	41.00 Fahrenheit	
Cooked pork bone	Walk-in refrigerator	41.00 Fahrenheit	
Raw beef	Food preparation refrigerator - wok line	40.00 Fahrenheit	
Hot water	Food preparation sink	121.00 Fahrenheit	
Cooked shrimp	Food preparation refrigerator - soup line	53.00 Fahrenheit	Prepared less than one hour prior
Pork soup	Cook line	189.00 Fahrenheit	
Sliced cooked pork	Food preparation refrigerator - soup line	55.00 Fahrenheit	Sliced less than one hour prior
Cooked chicken (whole)	Walk-in refrigerator	41.00 Fahrenheit	
Cooked pork liver	Food preparation refrigerator - soup line	41.00 Fahrenheit	
Pork bones in soup	Soup line	158.00 Fahrenheit	
Bean sprouts	Walk-in refrigerator	41.00 Fahrenheit	
Steamed egg cake	Three-door upright refrigerator	40.00 Fahrenheit	
Milk	Merchandiser refrigerator	41.00 Fahrenheit	
Warm water	Hand wash sink - restrooms	100.00 Fahrenheit	
Cooked duck	Food preparation refrigerator - soup line	40.00 Fahrenheit	
Hot water	Three-compartment sink	126.00 Fahrenheit	
Raw pork	Food preparation refrigerator - soup line	40.00 Fahrenheit	
Chlorine sanitizer	mechanical dish machine	50.00 PPM	

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 **11/20/2024**. 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.

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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: Thuy T.
PIC
Signed On: November 06, 2024