

# 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 FA0284799 - AN KHANG MI GIA		Site Address 979 STORY RD 7051, SAN JOSE, CA 95122		Inspection Date 08/17/2023	
Program PR0427079 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name AN KHANG MI GIA		Inspection Time 14:10 - 15:30
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By SA LE THAI	FSC Hung Luu 12/15/2025	

<p>Placard Color &amp; Score</p> <p><b>YELLOW</b></p> <p><b>70</b></p>
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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						
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						
K07 Proper hot and cold holding temperatures		X		X			N
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		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	X	
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		
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		
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		
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations: Employee observed placing bag on trash can, blowing nose, and then attempted to continue onto food preparation without washing hands.**

Follow-up By  
08/22/2023

**[CA] Ensure employees are properly washing hands as required. Employees shall wash their hands in all of the following instances:**

- (1) Immediately before engaging in food preparation, including working with non-prepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- (3) Immediately after using the toilet room and again when returning into the kitchen.
- (4) After caring for or handling any animal allowed in a food facility in pursuant to this part.
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
- (6) After handling soiled equipment or utensils.
- (7) During food preparation as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
- (8) When switching between working with raw food and working with ready-to-eat foods.
- (9) Before initially donning gloves for working with food.
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.
- (11) After engaging in other activities that contaminate the hands.

Properly wash hands with soap, warm water and dry using single use paper towels as required. Single-use gloves shall be removed prior to washing hands.

**[COS] Instructed employee to properly wash hands.**

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

**Inspector Observations: Numerous flats of raw shelled eggs maintained out in ambient temperature measured between 70F to 80F.**

Follow-up By  
08/22/2023

**Large metal bowl of stir fried flour cake maintained below on the food preparation table measured at 77F.**

**Per employee, items were kept outside during the lunch rush to prepare orders.**

**Numerous PHF items (beef balls, fish balls, calamari, sliced pork, cooked prawns) maintained inside the food preparation refrigerator measured between 45F to 59F.**

**- Employee stated that items were prepared less than two hours prior.**

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

**[COS] Flat of raw shelled eggs and rice flour cake were relocated into the refrigerator to immediately cool.**

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Live cockroaches observed on monitoring trap placed on floor below the three-compartment sink and on floor by the wall separating the janitorial sink and three-compartment sink.**

Follow-up By  
08/22/2023

**One dying cockroach observed on floor behind the deep fryer.**

**Per owner, the facility is serviced once per month, last service was conducted the day before. Pest control report unavailable for review, however appointment confirmation text verified that service was scheduled yesterday.**

**[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food**

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*equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.*

## Minor Violations

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations:** *Container of frozen fish in water maintained on floor below the food preparation table. Fish measured at 37F.*

*Tub of frozen prawns and frozen shrimp maintained on floor below the food preparation table. Items measured at 32F and 35F respectively.*

*Bucket of frozen beef balls thawing in ambient temperature by the food preparation sink.*

*Tub of frozen prawns thawing in ambient temperature on top of the janitorial sink.*

**[CA]** *Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.*

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:** *Numerous containers of food stored directly on floor.*

*Bag of bean sprouts placed on top and in direct contact with tub of raw pork.*

**[CA]** *All food shall be separated and protected from possible contamination. Food shall be stored at least 6 inches above the floor to prevent contamination.*

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

## Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.  
Needs Improvement - Hands clean/properly washed/gloves used properly.

## Measured Observations

Item	Location	Measurement	Comments
Pork bone soup	Cook line	200.00 Fahrenheit	
Chlorine sanitizer	Undercounter dish machine	50.00 PPM	
Bean sprouts	Merchandiser refrigerator	41.00 Fahrenheit	
Fried shrimp cake	Three-door upright refrigerator	40.00 Fahrenheit	
Deep fried cornish hen	Deep fryer	183.00 Fahrenheit	
Raw shelled eggs	Merchandiser refrigerator	41.00 Fahrenheit	
Cooked red pork	Three-door upright refrigerator	59.00 Fahrenheit	Prepared today, still cooling
Beef balls	Food preparation refrigerator	41.00 Fahrenheit	
Hot water	Three-compartment sink	124.00 Fahrenheit	
Raw chicken	Three-door upright refrigerator	53.00 Fahrenheit	Delivered and processed today.

## Overall Comments:

- **Two or more major violations were observed during the routine inspection.**
- **A follow-up inspection will be conducted to verify compliance of all major violations.**
- **Subsequent follow-up inspection after first follow-up shall be billed \$290/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$629/hour, minimum two hours, during non-business hours, and upon inspector**

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availability.

**- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied red placard. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.**

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 **8/31/2023**. 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: Hung Luu  
Manager  
Signed On: August 17, 2023