

# 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 FA0252357 - HUONG LAN SANDWICH #4	Site Address 41 SERRA WY 108, MILPITAS, CA 95035	Inspection Date 11/15/2022
Program PR0367300 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name LUONG, HAI VAN	Inspection Time 13:55 - 15:00
Inspected By GLENJOY DAVID	Inspection Type FOLLOW-UP INSPECTION	Consent By NHUNG VO

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 11/07/2022

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

**This violation found not in compliance on 11/15/2022. See details below.**

Cited On: 11/15/2022

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

**Inspector Observations: Measured marinated pork at 99F and bbq pork at 72F on counter. Per employee, food has been out for less than 2 hours. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Containers of food were moved into sandwich prep cooler.**

Cited On: 11/07/2022

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

**Compliance of this violation has been verified on: 11/15/2022**

#### Minor Violations

Cited On: 11/07/2022

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: 11/15/2022**

#### Measured Observations

Item	Location	Measurement	Comments
bbq pork	counter	72.00 Fahrenheit	
marinated pork	counter	99.00 Fahrenheit	
noodles	walk in cooler	41.00 Fahrenheit	
shrimp	walk in cooler	41.00 Fahrenheit	
bean sprouts	walk in cooler	41.00 Fahrenheit	
pork	walk in cooler	41.00 Fahrenheit	
pork blood	prep cooler - sandwich	48.00 Fahrenheit	prep
rice	walk in cooler	38.00 Fahrenheit	

#### 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 **11/29/2022**. 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.

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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: Nhung Vo

Signed On: November 15, 2022