

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 FA0205604 - GIO CHA NGON		Site Address 1130 LUCRETIA AV G, SAN JOSE, CA 95122	Inspection Date 11/13/2025
Program PR0304511 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name QUAN NGUYEN	Inspection Time 14:55 - 15:40
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By QUAN N.	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 11/03/2025

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

This violation found not in compliance on 11/13/2025. See details below.

Cited On: 11/03/2025

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

This violation found not in compliance on 11/13/2025. See details below.

Minor Violations

Cited On: 11/13/2025

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

Inspector Observations: One dead cockroach observed inside the hand soap dispenser inside the kitchen. Accumulation of cockroach feces observed on the wall where the water pipes protrude from the wall. Accumulation of cockroach feces observed on the corner of the kitchen above the three-compartment sink.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

[COS] Employee cleaned and sanitized area.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three-compartment sink	125.00 Fahrenheit	
Warm water	Hand wash sink	102.00 Fahrenheit	

Overall Comments:

- On-site for operator scheduled follow-up inspection after facility was closed due to evidence of a vermin infestation.
- Facility has corrected the following:
 - K14M - Food contact surfaces:
 - All food contact surfaces observed clean.
 - K23M - Observed rodents, insects, birds, or animals:
 - Facility was serviced by licensed pest control service.
 - At time of follow-up inspection, minor activity was observed. See violation above.
 - Inoperable refrigeration units and refrigeration units that were infested have been removed from the facility.
 - Facility has conducted a deep cleaning of the entire facility - minor cleaning still required.
 - Facility has sealed majority of holes, gaps, cracks and crevices - minor areas still required.
- Facility is hereby authorized to reopen and resume operations.
 - A second follow-up inspection will be conducted to verify preventative measures have been completed and facility is free of vermin.

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FACILITY RE-OPENED / PERMIT REINSTATED

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 **11/27/2025**. 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: Quan
Owner

Signed On: November 13, 2025