

**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> FA0254409 - RONG BIEN RESTAURANT		<b>Site Address</b> 1111 STORY RD 1080, SAN JOSE, CA 95122		<b>Inspection Date</b> 12/05/2023	
<b>Program</b> PR0371087 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> RB DONG NAI CORPORATIO		<b>Inspection Time</b> 09:50 - 10:45
<b>Inspected By</b> HENRY LUU		<b>Inspection Type</b> FOLLOW-UP INSPECTION		<b>Consent By</b> THUY	

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

**Major Violations**

Cited On: 11/29/2023

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

**Compliance of this violation has been verified on: 12/05/2023**

Cited On: 11/29/2023

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

**Compliance of this violation has been verified on: 12/05/2023**

Cited On: 11/29/2023

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

**This violation found not in compliance on 12/05/2023. See details below.**

Cited On: 12/05/2023

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

**Inspector Observations: One dead cockroach observed on floor below the hand wash sink in the front kitchen.**

**One live cockroach observed on storage rack for chemicals inside the dry storage room.**

**Facility was serviced after the routine inspection on 11/29/2023, and again on 12/03/2023.**

**No other activity was observed.**

**[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 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.**

**This Division recommends:**

- Replacing wooden/chipboard shelves inside the dry storage with NSF stainless steel/metal shelving.
- Replacing cardboard boxes with plastic containers with tight fitting lids.
- Continue to seal any remaining holes, gaps, cracks, and/or crevices throughout the facility. (large hole below the hand wash station).
- Maintain and/or increase frequency of service until potential infestation has been completely abated.

**[COS] PIC abated live and dead cockroach.**

**Minor Violations**

Cited On: 12/05/2023

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

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**Inspector Observations:** Numerous plastic bags of cooked rice cooling kept covered and stacked on top of each other.

**[CA] Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F or below within 2 hours and from 70°F to 41°F or below within an additional 4 hours.**

- Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 4 inches for liquids.
- Cool foods using approved containers which facilitate heat transfer, such as metal.
- When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.
- Properly store cooling foods in such a way to allow proper air flow.
- When cooling PHF's, stir frequently to facilitate rapid cooling.

## Measured Observations

Item	Location	Measurement	Comments
Cooked sliced pork	Food preparation refrigerator	41.00 Fahrenheit	By cook line
Cooked red rice	Three-door upright refrigerator	40.00 Fahrenheit	
Cooked white rice	Three-door upright refrigerator	41.00 Fahrenheit	
Cooked ground pork	Food preparation refrigerator	40.00 Fahrenheit	By cook line
Soup	Cook line	171.00 Fahrenheit	
Steamed egg cake	Three-door upright refrigerator	40.00 Fahrenheit	
Parcooked prawns	Food preparation refrigerator	41.00 Fahrenheit	By cook line
Cooked chicken wings	Three-door food preparation refrigerator	31.00 Fahrenheit	Across from hand sink
Quarted tomatoes	Three-door food preparation refrigerator	40.00 Fahrenheit	Across from hand sink
Hot water	Three-compartment sink	122.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Cooked beef bones	Walk-in refrigerator	40.00 Fahrenheit	
Parcooked prawns	Three-door food preparation refrigerator	41.00 Fahrenheit	Across from wok line
Raw marinated chicken	Three-door food preparation refrigerator	37.00 Fahrenheit	Across from wok line
Cooked white rice	Walk-in refrigerator	41.00 Fahrenheit	
Raw catfish	Food preparation refrigerator	36.00 Fahrenheit	By cook line
Cooked pasta noodles	Three-door food preparation refrigerator	40.00 Fahrenheit	Across from wok line

## Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 11/29/2023.
- Facility has corrected the following violations:
  - K05M - Hands not clean/improperly washed/gloves not used properly:
    - All employees observed with gloves donned on.
    - Hands were washed properly and gloves were changed when contaminated and/or switching in-between task.
  - K07M - Improper hot and cold holding temperatures:
    - All food temperatures measured 41F or below and/or 135F or above.
- Continue to address violations noted on inspection reports.
- Facility has earned a green pass placard.

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 **12/19/2023**. 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.

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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



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**Received By:** Thuy T.  
PIC

**Signed On:** December 05, 2023