

# 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> FA0272337 - THE FAMOUS KHMER - LAO		<b>Site Address</b> 3005 SILVER CREEK RD 164, SAN JOSE, CA 95121		<b>Inspection Date</b> 06/19/2025		<b>Placard Color &amp; Score</b> <div style="background-color: black; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>84</b> </div>		
<b>Program</b> PR0412011 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> THE FAMOUS KHMER - LAO		<b>Inspection Time</b> 13:30 - 15:00			
<b>Inspected By</b> MARCELA MASRI		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> SOTHEA MEN				<b>FSC</b> SOTHEA MEN 3-26-29

  

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
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		
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		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		S
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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	X
K31	Consumer self service does prevent contamination	X	
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		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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		
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

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

**Inspector Observations:** *FOUND PREPACKAGED SAUSAGES AT 51F IN THE FRONT GLASS DOOR BEVERAGE REFRIGERATOR. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. NOTE: PER OWNER: THE SAUSAGES HAVE BEEN PLACED IN THE REFRIGERATOR A COUPLE OF HOURS AGO. THE FOOD WAS TRANSFERED TO A WORKING REFRIGERATOR.*

**NOTE:** *DO NOT USE THIS REFRIGERATOR TO STORE POTENTIALLY HAZARDOUS FOOD.*

### Minor Violations

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations:** *FOUND A SAC OF RICE STORED ON THE FLOOR IN THE DRY STORAGE ROOM. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR. COS*

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

**Inspector Observations:** *FOUND THE SPOONS, FORKS AND KNIVES STORED ON EACH TABLE EXPOSED TO OVERHEAD CONTAMINATION. [CA] STORE UTENSILS WITH THE EATING SIDE DOWN TO MINIMIZE OVERHEAD CONTAMINATION.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations:** *THE HOT WATER FAUCET WAS TURNED OFF DUE TO A LEAK AT THE HAND WASH SINK IN THE KITCHEN. [CA] REPAIR THE HOT WATER FAUCET.*

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:** *FOUND THE MOP STORED INSIDE THE MOP BUCKET. [CA] HANG THE MOP TO AIR DRY.*

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
SAUSAGES	GLASS DOOR BEVERAGE REFRIGERATOR	51.00 Fahrenheit	
NOODLES	WALK IN COOLER	38.00 Fahrenheit	
PORK	WALK IN COOLER	38.00 Fahrenheit	
CHICKEN	REACH IN FREEZER	17.00 Fahrenheit	
FISH	REACH IN FREEZER IN THE FRONT	-2.00 Fahrenheit	
BEEF	REACH IN FREEZER	17.00 Fahrenheit	
RICE	RICE COOKER	185.00 Fahrenheit	
PORK	REACH IN FREEZER	18.00 Fahrenheit	
EGGS	WALK IN COOLER	38.00 Fahrenheit	
SAUCES	SERVICE REFRIGERATOR	40.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	

### Overall Comments:

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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 **7/3/2025**. 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: SOTHEA MEN  
OWNER

Signed On: June 19, 2025