

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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OFFICIAL INSPECTION REPORT

Facility FA0267528 - BANH CANH TRANG BANG		Site Address 2005 TULLY RD, SAN JOSE, CA 95122	Inspection Date 02/12/2026
Program PR0394772 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name NGUYEN, PHO	Inspection Time 11:30 - 12:15
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By PHO N.	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 02/04/2026
 K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5
Compliance of this violation has been verified on: 02/12/2026

Minor Violations

Cited On: 02/04/2026
 K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)
Compliance of this violation has been verified on: 02/12/2026

Cited On: 02/12/2026
 K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5
Inspector Observations: 2 dead cockroaches observed encrusted on the wall behind the two two-door upright refrigerators.
[CA] Clean and sanitize area of dead cockroaches or old droppings.

Cited On: 02/12/2026
 K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)
Inspector Observations: Accumulation of food debris observed behind the lid of the food preparation refrigerator. Food residue and grime still observed on the doors, gaskets, racks, and on the condensers of the food preparation refrigerator. Accumulation of food debris and grime observed on top of the undercounter dish machine.
[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Cited On: 02/12/2026
 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: Unused preparation refrigerator maintained inside the kitchen.
[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

Cited On: 02/12/2026
 K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272
Inspector Observations: Accumulation of grime observed on the floors below the three-compartment sink and underneath the undercounter dish machine.
[CA] Walls and/or floors in food preparation area shall be kept clean. Clean under equipment to prevent accumulation of debris.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three-compartment sink	121.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility was closed due to evidence of a cockroach infestation.

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- Facility has corrected the following violation:

- K23M - No rodents, insects, birds, or animals:

- Facility was serviced by pest control company. Pest control reports were provided for review.
- Facility has cleaned facility, however, can benefit from additional cleaning. See violations above.
- Dead cockroaches was still observed at time of follow-up inspection. No other live or dead activity was observed.

- Food temperatures were discussed with owner.

- Facility is hereby authorized to reopen and resume operations.
- Continue to address all other violations noted on previous inspection reports.

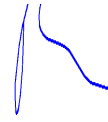
- Prior to reopening, conduct final cleaning and sanitization of food and non-food contact surfaces.

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 **2/26/2026**. 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: Pho N.
Owner

Signed On: February 12, 2026