

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 FA0284799 - AN KHANG MI GIA		Site Address 979 STORY RD 7051, SAN JOSE, CA 95122	Inspection Date 08/22/2023
Program PR0427079 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name AN KHANG MI GIA	Inspection Time 11:30 - 12:30
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By HUNG L.	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 08/17/2023

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: 08/22/2023

Cited On: 08/17/2023

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

Compliance of this violation has been verified on: 08/22/2023

Cited On: 08/17/2023

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

Compliance of this violation has been verified on: 08/22/2023

Minor Violations

Cited On: 08/22/2023

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Bean sprouts maintained out in ambient temperature measured at 60F. Manager stated that the bag of bean sprouts were just brought out of the refrigerator to prepare orders during the lunch rush. Bean sprouts are usually used up within the hour.

[CA] Maintain PHF at 41F and below or 135F and above.

[COS] Instructed employee to maintain bean sprouts in container of ice to maintain cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Raw cornish hen	Three-door upright refrigerator	41.00 Fahrenheit	
Chlorine sanitizer	Undercounter dish machine	50.00 PPM	
Hot water	Three-compartment sink	127.00 Fahrenheit	
Cooked BBQ pork	Three-door upright refrigerator	44.00 Fahrenheit	Was used for food preparation less than one hour prior
Deep fried cornish hen	Deep fryer	205.00 Fahrenheit	
Parcooked fish	Food preparation refrigerator	39.00 Fahrenheit	Top insert
Sliced BBQ pork	Food preparation refrigerator	48.00 Fahrenheit	Top insert - sliced less than one hour prior
Cooked prawns	Food preparation refrigerator	40.00 Fahrenheit	Top insert
Steamed flour cake	Three-door reach-in refrigerator	40.00 Fahrenheit	
Raw shelled eggs	Three-door upright refrigerator	45.00 Fahrenheit	
Fried flour cake	Three-door upright refrigerator	41.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 8/17/2023.

- Facility has corrected the following:

- K05M - Hands not clean/improperly washed/gloves not used properly:

- Observed all employees washing hands as required.
- Gloves are properly used - discarded and hands washed when contaminated.
- All hand wash stations equipped with warm water, hand soap, and paper towels.

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- K07M - Improper hot and cold holding temperatures:

- Food items measured within temperature requirements - food items were inside refrigeration units to maintained temperature.
- Any PHF items measured above 41F and below 135F, according to employees, were prepared less than an hour prior - around opening time.
- Minor violation observed - see violation above. Violation was corrected on site.

- K23M - Observed rodents, insects, birds, or animals:

- At time of inspection, no vermin activity observed.
- Per owner, facility was serviced by pest control company around time of routine inspection.
 - Communication via text between owner and pest control company was provided.
 - Pest control reports unavailable for review.
- Continue to clean and maintain facility free of vermin.
- This Division recommends increasing frequency of service until vermin is completely abated and/or during summer months when vermin activity is increased.

- Facility has earned a green pass placard.

- Continue to address any violations noted on previous inspection reports.

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 **9/5/2023**. 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.

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: Hung L.
Owner

Signed On: August 22, 2023