

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 FA0208042 - DI VANG RESTAURANT	Site Address 2455 ALVIN AV, SAN JOSE, CA 95121	Inspection Date 07/23/2025
Program PR0306691 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name NGUYEN, TRANG NGOC	Inspection Time 10:30 - 11:15
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By KIM

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/21/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 07/23/2025

Cited On: 07/21/2025

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

Compliance of this violation has been verified on: 07/23/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Warm water	Hand wash sinks - restrooms	102.00 Fahrenheit	
Cooked pork neck bone	Merchandiser refrigerator	39.00 Fahrenheit	
Cut tomatoes	Food preparation refrigerator	41.00 Fahrenheit	
Raw calamari	Food preparation refrigerator	38.00 Fahrenheit	
Raw shrimp	Food preparation refrigerator	39.00 Fahrenheit	
Cooked rice	Food preparation refrigerator	40.00 Fahrenheit	
Soup	Merchandiser refrigerator	40.00 Fahrenheit	
Warm water	Hand wash sink - kitchen	104.00 Fahrenheit	
Hot water	Three-compartment sink	123.00 Fahrenheit	
Chlorine sanitizer	Three-compartment sink	100.00 PPM	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 7/21/2025.
- Facility has corrected the following major violations:
 - K06M - Inadequate handwash facilities: supplied or accessible:
 - All hand wash stations in facility observed with warm water, hand soap, and paper towels readily available and easily accessible.
 - K07M - Improper hot and cold holding temperatures:
 - All PHF items measured within time and temperature requirements.
 - See measured observations above.
- Facility has earned a green pass placard.
- Continued to address all other violations noted on previous inspection report.

**** Note: Health permit will be expiring on 7/31/2025.**

- Ensure payments are made in timely manner to avoid penalties.

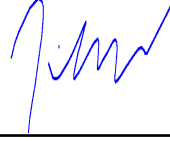
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **8/6/2025**. 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: Kim
Employee
Signed On: July 23, 2025