

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 FA0207161 - NHA TRANG RESTAURANT | | Site Address 1820 TULLY RD, SAN JOSE, CA 95122 | Inspection Date 05/09/2024 |
| Program PR0303357 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | | Owner Name PHU, HOANG | Inspection Time 10:40 - 11:25 |
| Inspected By HENRY LUU | Inspection Type FOLLOW-UP INSPECTION | Consent By MINH | |

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| Placard Color & Score GREEN N/A |
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Comments and Observations

Major Violations

Cited On: 05/07/2024

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

This violation found not in compliance on 05/09/2024. See details below.

Cited On: 05/07/2024

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

This violation found not in compliance on 05/09/2024. See details below.

Cited On: 05/07/2024

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

This violation found not in compliance on 05/09/2024. See details below.

Cited On: 05/07/2024

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

This violation found not in compliance on 05/09/2024. See details below.

Minor Violations

Cited On: 05/09/2024

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Ambient temperature of the center island food preparation refrigerator measured at 60F. Owner stated that the technician will be out today to conduct repairs and that repairs were more intensive than expected.

[CA] Ensure all refrigeration units are able to maintain PHF at 41F or below prior to usage.

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Measured Observations

| Item | Location | Measurement | Comments |
|--------------------|---|-------------------|----------------------------------|
| Cooked pork belly | Walk-in refrigerator | 108.00 Fahrenheit | Cooked less than two hours prior |
| Tofu | Hot pot preparation refrigerator | 40.00 Fahrenheit | |
| Raw shrimp | Center island food preparation refrigerator | 39.00 Fahrenheit | Top insert - on ice |
| Cooked shrimp | Salad preparation refrigerator | 41.00 Fahrenheit | |
| Hot water | Two-compartment food preparation sink | 125.00 Fahrenheit | |
| Chlorine sanitizer | Mechanical dish machine | 50.00 PPM | |
| Cooked pork | Hot pot preparation refrigerator | 41.00 Fahrenheit | |
| Catfish soup | Cook line | 177.00 Fahrenheit | |
| Parcooked fish | Salad preparation refrigerator | 40.00 Fahrenheit | |
| Sanitizing bucket | Ware washing area | 100.00 PPM | |
| Diced BBQ pork | Center island food preparation refrigerator | 40.00 Fahrenheit | Top insert - on ice |
| Chicken rice | Rice warmer | 152.00 Fahrenheit | |
| Cooked rice | Rice warmer | 139.00 Fahrenheit | |
| Claypot fish | Cook line | 200.00 Fahrenheit | |
| Tomato soup | Cook line | 180.00 Fahrenheit | |
| Raw fish | Hot pot preparation refrigerator | 37.00 Fahrenheit | |
| Cooked chicken | Walk-in refrigerator | 75.00 Fahrenheit | Cooked less than two hours prior |

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection and concurrent complaint investigation conducted on 05/07/2024.

- Facility has corrected the following:

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

- At time of inspection, all employees observed washing hands as required.

- K07M - Improper hot and cold holding temperatures:

- PHF items measured 41F and below, or at 135F and above. See measured observations.

- PHF items measuring above 41F and below 135F, per employees were recently prepared and/or cooling.

- K14M - Food contact surfaces unclean and unsanitized:

- Food contact surfaces observed clean.

- Sanitizer concentrations were measured at required levels.

- No contamination of food contact surfaces observed.

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

- No vermin activity observed.

- Monitoring traps observed with no signs of rodents.

- Manager stated that facility was serviced yesterday.

- Continue to clean and maintain facility free of vermin.

- Facility has earned a green pass placard.

- Continue to address all other 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 **5/23/2024**. 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



Received By: Minh
Manager

Signed On: May 09, 2024