

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 FA0207153 - BANH CUON THIEN HUONG		Site Address 1818 TULLY RD 218, SAN JOSE, CA 95122	Inspection Date 07/21/2025
Program PR0305405 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name VU, NHUNG	Inspection Time 11:40 - 12:30
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By NHUNG	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/14/2025

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

Compliance of this violation has been verified on: 07/21/2025

Cited On: 07/17/2025

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

Compliance of this violation has been verified on: 07/21/2025

Cited On: 07/14/2025

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 07/21/2025

Cited On: 07/17/2025

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 07/21/2025

Cited On: 07/14/2025

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Compliance of this violation has been verified on: 07/17/2025

Minor Violations

Cited On: 07/21/2025

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Observed plastic bowl of sauce and cooked rice actively cooling, kept covered.

[CA] Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

Cited On: 07/21/2025

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Observed heavy smoke within kitchen during active cooking. Owner stated that the ventilation hood and filters are cleaned every 6 months, however, there may be some issues with the ventilation hood system. Owner stated that a technician was contacted to investigate the cause.

[CA] Ensure approved exhaust hood ventilation system over cooking equipment is maintained to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. Investigate cause and repair in an approved manner.

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Measured Observations

Item	Location	Measurement	Comments
Coagulated pork blood	Food preparation refrigerator	48.00 Fahrenheit	Prepared in the morning
Fish cake	Food preparation refrigerator	47.00 Fahrenheit	Recently used for food preparation.
Comminuted shrimp on sugar cane	Two-door reach-in refrigerator	41.00 Fahrenheit	
Raw marinated short ribs	Food preparation refrigerator	35.00 Fahrenheit	
Various types of soup	Walk-in refrigerator	41.00 Fahrenheit	
Raw marinated chicken	Two-door reach-in refrigerator	40.00 Fahrenheit	
Porridge	Walk-in refrigerator	40.00 Fahrenheit	

Overall Comments:

- On-site for second follow-up inspection after facility earned a conditional pass during a routine inspection as well as the first follow-up inspection.

- Current inspection will be charged at \$298/hour, minimum one hour.

At time of inspection PHF items measured within time and temperature requirements. See measured observations.

- Facility has earned a green pass placard.

- Continue to address all other violations noted on previous inspection reports.

* Note:

- Facility may not resume usage of time as a public health control (TPHC) for any food items.

- ALL food items shall be maintained on temperature control.

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 **8/4/2025**. 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: Nhung V.
Owner
Signed On: July 21, 2025