

**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**

<b>Facility</b> FA0207153 - BANH CUON THIEN HUONG		<b>Site Address</b> 1818 TULLY RD 218, SAN JOSE, CA 95122	<b>Inspection Date</b> 02/08/2023
<b>Program</b> PR0305405 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		<b>Owner Name</b> VU, NHUNG	<b>Inspection Time</b> 13:35 - 14:20
<b>Inspected By</b> HENRY LUU	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> KUE	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 02/01/2023

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

**Compliance of this violation has been verified on: 02/08/2023**

Cited On: 02/03/2023

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

**Compliance of this violation has been verified on: 02/08/2023**

Cited On: 02/01/2023

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

**Compliance of this violation has been verified on: 02/03/2023**

Cited On: 02/03/2023

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Compliance of this violation has been verified on: 02/08/2023**

Cited On: 02/01/2023

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

**Compliance of this violation has been verified on: 02/03/2023**

**Minor Violations**

Cited On: 02/08/2023

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

**Inspector Observations: Plastic five-gallon bucket of hot soup cooling inside walk-in refrigerator kept tightly covered. [CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.**

**Ensure all PHF items are rapidly cooled from 135F to 70F or below within 2 hours, and from 70F to 41F or below within an additional 4 hours.**

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Cooked ground pork and wood ear mushroom	Walk-in refrigerator	41.00 Fahrenheit	
Cooked pork hock	Food preparation refrigerator	37.00 Fahrenheit	
Cooked shrimp with sugarcane	Walk-in refrigerator	41.00 Fahrenheit	
Cooked coagulated pork blood	Food preparation refrigerator	36.00 Fahrenheit	
Cooked rice	Walk-in refrigerator	41.00 Fahrenheit	
Tomato soup	Walk-in refrigerator	40.00 Fahrenheit	
Grilled beef short rib	Off grill	158.00 Fahrenheit	
Raw pork skewer	Food preparation refrigerator	41.00 Fahrenheit	
Hot water	Two-compartment ware wash sink	129.00 Fahrenheit	

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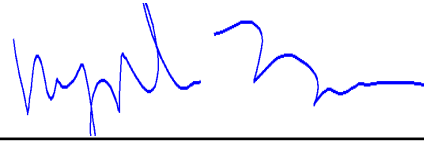
## Overall Comments:

- **On-site for chargeable follow-up inspection, after facility earned a conditional pass during a routine inspection and first follow-up inspection.**
- **Facility has corrected major violations observed.**
- **Per manager, facility will discontinue use of TPHC. All foods will be prepared upon order.**
  - **TPHC will be used on limited foods on busy days.**
- **Continue to address all other violations noted on previous inspection reports.**
- **Facility shall be billed at \$219/hour minimum one hour for follow-up inspection.**

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 **2/22/2023**. 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: Kue Huynh  
Manager  
Signed On: February 08, 2023