

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 FA0252357 - HUONG LAN SANDWICH #4		Site Address 41 SERRA WY 108, MILPITAS, CA 95035		Inspection Date 10/19/2023	
Program PR0367300 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LUONG, HAI VAN		Inspection Time 10:35 - 13:00
Inspected By NHA HUYNH	Inspection Type ROUTINE INSPECTION	Consent By TUYET NHUNG VO	FSC Hai Luong 03/01/2025		

Placard Color & Score

GREEN
79

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized		X		X			
K15	Food obtained from approved source							
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES						OUT	COS
K24	Person in charge present and performing duties						
K25	Proper personal cleanliness and hair restraints						
K26	Approved thawing methods used; frozen food						
K27	Food separated and protected						
K28	Fruits and vegetables washed						
K29	Toxic substances properly identified, stored, used						
K30	Food storage: food storage containers identified						
K31	Consumer self service does prevent contamination						
K32	Food properly labeled and honestly presented						
K33	Nonfood contact surfaces clean					X	
K34	Warewash facilities: installed/maintained; test strips					X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity					X	
K36	Equipment, utensils, linens: Proper storage and use						
K37	Vending machines						
K38	Adequate ventilation/lighting; designated areas, use						
K39	Thermometers provided, accurate						
K40	Wiping cloths: properly used, stored						
K41	Plumbing approved, installed, in good repair; proper backflow devices						
K42	Garbage & refuse properly disposed; facilities maintained						
K43	Toilet facilities: properly constructed, supplied, cleaned						
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing					X	
K45	Floor, walls, ceilings: built, maintained, clean					X	
K46	No unapproved private home/living/sleeping quarters						
K47	Signs posted; last inspection report available						

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations:

Observed employees using the 2 compartment prep sink to wash cooking utensils. Cooking utensils were not sanitized. [Corrective Action] Use the 3 compartment sink to properly wash, rinse, and sanitize. [Suitable Alternative] Cooking utensils were put at the 3 compartment to wash, rinse, and sanitize when there is more to wash.

Follow-up By 10/27/2023

Grime observed in the ice machine. Grime not in contact with the ice. [Corrective Action] Routinely clean and sanitize in the ice machine.

Minor Violations

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

Inspector Observations:

Roasted ground pork, ham, and pork balls in the 3 door prep unit were measured above 41 degrees Fahrenheit. Per employee, the unit was opened and closed often. [Corrective Action] Maintain Potentially Hazardous Foods below 41 degrees Fahrenheit.

Follow-up By 10/27/2023

Raw shell eggs, soup and noodles in the walk-in cooler were measured above 41 degrees Fahrenheit. Per employee, the walk-in was opened and closed often earlier today and that the ambient temperature was observed to be below 41 degrees Fahrenheit in the morning. [Corrective Action] Maintain Potentially Hazardous Foods below 41 degrees Fahrenheit.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Accumulation of grime on the meat slicer. Grime not in contact with food contact surface. [Corrective Action] Maintain the meat slicer clean and in good condition.

Accumulation of grime on the chairs in the dining room. [Corrective Action] Routinely clean.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Observed employees washing utensils at the 2 compartment prep sink. [Corrective Action] Discontinue washing utensils at 2 compartment sink. Properly use the 3 compartment sink to wash, rinse, and sanitize. Ensure the 3 compartment sink is properly set up.

Follow-up By 10/27/2023

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

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Inspector Observations:

Rubber seal/gasket on the doors of the 3 door prep unit observed in disrepair. [Corrective Action] Repair or replace the rubber seal/gasket on the doors of the 3 door prep unit.

**Follow-up By
10/27/2023**

The 3 door prep unit and the walk-in cooler does not properly maintain PHFs below 41 degrees Fahrenheit. [Corrective Action] Refrigeration equipments shall properly maintain PHFs below 41 degrees Fahrenheit.

The ambient temperature of the 2 door prep unit across from the cookline was measured at 45 degrees Fahrenheit. The single door prep unit in the kitchen does not work. The 2 door prep unit at the service area does not work. [Corrective Action] Ensure refrigeration units are working properly.

The bottom cover of the single door upright unit in the kitchen observed not mounted properly. [Corrective Action] Properly mount the bottom cover to the refrigeration unit.

Observed paint peeling off the shelving in the single door upright unit in the kitchen. [Corrective Action] Repair or replace the shelving in the single door upright unit.

The handwash sink in the kitchen is loose. [Corrective Action] Properly mount/install handwash sink so that it is secured.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

Observed the back door open without a screen to prevent entry of vermin or pest. [Corrective Action] Provide a screen door.

Butter beater machine next to the single door upright unit in the kitchen observed not in use. Per employees, the unit has not been in use for a long time. [Corrective Action] Remove unused equipment from the facility.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

Observed old food debris in the following areas: under the cookline, behind the single door upright in the kitchen, under the water heater, and under the refrigeration units. [Corrective Action] Routinely clean under the equipments.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
pork balls	3 door prep unit	48.00 Fahrenheit	
coffee	single glass door unit Beverage	43.00 Fahrenheit	
	Air		
hot water	3 compartment sink	120.00 Fahrenheit	
yogurt	single glass door unit Atosa	39.00 Fahrenheit	
pork and eggs, fish, tofu, chicken	steam table	112.00 Fahrenheit	TPHC
roasted ground pork	3 door prep unit	47.00 Fahrenheit	
nem bo	single glass door unit at service area	41.00 Fahrenheit	
raw shell eggs, noodles, soup	walk-in cooler	46.00 Fahrenheit	
ham	3 door prep unit	49.00 Fahrenheit	
ambient air	2 door prep unit across from cookline	45.00 Fahrenheit	
ambient air	3 door prep unit	49.00 Fahrenheit	
hot water	handwash sink	116.00 Fahrenheit	
ground pork	single glass door upright unit	38.00 Fahrenheit	

Overall Comments:

Foods at the steam table are put out at 10:00 am and discarded at 2:00 pm.

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A follow-up will be conducted on 10/27/2023.

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 **11/2/2023**. 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: Tueyt Nhung Vo
Person in charge
Signed On: October 19, 2023