

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 FA0207146 - PHI HU TIEU NAM VANG NEM LAI VUNG DAC BI	Site Address 1818 TULLY RD 110, SAN JOSE, CA 95122	Inspection Date 10/18/2023
Program PR0330111 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name TA, PHI HUNG	Inspection Time 17:05 - 17:40
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By HUE NGUYEN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/18/2023

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: At time of follow-up inspection, facility lacked hot water. Water at hand wash sink, food preparation sink, and two-compartment sink measured at 93F and then dropped to a constant 85F. [CA] Ensure hot water is supplied at minimum 120F is supplied to all critical sinks, with the exception of the hand wash sink - minimum 100F for 15 seconds. [COS] Pilot light on water heater was re-lit. Hot water temperature slowly increasing and measured at 105F at the end of the follow-up at the two-compartment sink.

Cited On: 10/17/2023

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

This violation found not in compliance on 10/18/2023. See details below.

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Warm water	Hand wash sink	101.00 Fahrenheit	After COS

Overall Comments:

- On-site for follow-up inspection after facility was closed due to sewage back-up (K22M).
- Facility has repaired plumbing issues.
- At time of inspection, no back-up or overflowing of waste water observed on floor drains throughout facility.
- Facility is hereby authorized to re-open and resume operations.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **11/1/2023**. 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.

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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: Phi Hung Ta
Owner

Signed On: October 18, 2023