

**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 FA0254379 - BANH CUON HONG HANH		Site Address 1111 STORY RD 1007, SAN JOSE, CA 95122	Inspection Date 01/29/2026
Program PR0370997 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name NHAN TRAN	Inspection Time 11:00 - 12:10
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By NHAN T.	

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

**Major Violations**

Cited On: 01/27/2026

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

**Compliance of this violation has been verified on: 01/29/2026**

Cited On: 01/27/2026

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

**Compliance of this violation has been verified on: 01/29/2026**

Cited On: 01/27/2026

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

**Compliance of this violation has been verified on: 01/29/2026**

**Minor Violations**

Cited On: 01/27/2026

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

**Compliance of this violation has been verified on: 01/29/2026**

**Measured Observations**

Item	Location	Measurement	Comments
Cooked shrimp	Food preparation refrigerator	41.00 Fahrenheit	
Cooked beef	Food preparation refrigerator	41.00 Fahrenheit	
Bean sprouts	Food preparation refrigerator	41.00 Fahrenheit	
Soup	Walk-in refrigerator	40.00 Fahrenheit	
Hot water	Three-compartment sink	138.00 Fahrenheit	

**Overall Comments:**

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection and complaint investigation.

- Facility has corrected the following:

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

- At time of follow-up, employees observed properly washing has as required.

- K18M - Non-compliance with variance/ROP/HACCP plan:

- Please submit Standard Operating Procedures (SOP) to this Division to continue reduced-oxygen packaging (ROP) of PHF items without a Hazard Analysis Critical Control Point (HACCP) plan.

\*\*\* Note: ROP without the need for a HACCP plan, the following three criteria must be met:

1) Food is labeled with the production date AND time.

2) Food is held at 41F or lower during refrigeration storage.

3) Food is removed from its package in the food facility within 48-hours after packing.

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

- Facility has cleaned and sanitized throughout.

- No evidence of live or dead cockroaches were observed.

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- Facility has earned a green pass placard.

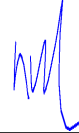
- Continue to address all other violations noted on previous inspection reports.

\*\* Discussed with operating ROP requirements and HACCP plan.

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 **2/12/2026**. 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: Nhan T.  
Owner  
Signed On: January 29, 2026