

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 FA0230845 - COM TAM THIEN HUONG		Site Address 1759 E CAPITOL EX, SAN JOSE, CA 95121		Inspection Date 10/16/2025		Placard Color & Score GREEN 83		
Program PR0330939 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name COM TAM THIEN HUONG		Inspection Time 12:25 - 14:15			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By HUONG PHAN				FSC LIN JU 1-17-29

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		
K04	Proper eating, tasting, drinking, tobacco use					X		
K05	Hands clean, properly washed; gloves used properly					X		
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods			X	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						S
K15	Food obtained from approved source	X						
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	X	
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		
K34	Warewash facilities: installed/maintained; test strips		
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	X	
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		
K45	Floor, walls, ceilings: built, maintained, clean		
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

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

Inspector Observations: FOUND BEAN SPROUTS AT 66F ND SHELLLED EGGS AT 6F ON THE FOOD PREPARATION TABLE IN THE KITCHEN. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. SA: ICE AND WATER WAS ADDED.

FOUND BEEF SKEWERS AND BEEF RIBS AT 109 IN A PLASTIC CONTAINER ON THE FOOD PREPARATION TABLE IN THE KITCHEN. [CA] KEEP HOT POTENTIALLY HAZARDOUS FOOD AT 135F OR ABOVE. NOTE: THERE IS NO HOT HOLDING EQUIPMENT. MAY REHEAT TO 165F AND SERVE. NOTE: DO NOT COOK IN ADVANCE OR PROVIDE NSF APPROVED HOT HOLDING EQUIPMENT. CHECK WITH THE PLAN CHECK DEPARTMENT PRIOR TO PURCHASING HOT HOLDING EQUIPMENT.

Minor Violations

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

Inspector Observations: FOUND COOLING BEEF IN A LARGE PLASTIC CONTAINER WITH A PLASTIC COVER. [CA] USE SHALLOW PANS AND UNCOVER WHILE COOLING. COS

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: FOUND CLEANING SUPPLIES NEXT TO CANS WITH SUGAR CANE ON THE SHELF IN THE HALLWAY. [CA] STORE CLEANING SUPPLIES SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.

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

Inspector Observations: FOUND A FOOD EMPLOYEE PREPARING CHICKEN ON A TRY ON TOP OF THE TRASH CAN. [CA] DO NOT USE A TRASH CAN AS A TABLE.

THE SINGLE DOOR REFRIGERATOR IN THE DRY STORAGE ROOM HAS A LEAKY PIPE INSIDE THE UNIT. [CA] REPAIR THE UNIT.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: FOUND A WIPING CLOTH ON THE FRONT DESSERT COUNTER. [CA] STORE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
HALF AND HALF	DESSERT REFRIGERATOR	40.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
SHELLED EGGS	ON THE COUNTER	66.00 Fahrenheit	
CHLORINE SANITIZER	WARE WASHER	50.00 PPM	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
MEAT IN SKEWERS AND RIBS	FOOD PREP TABLE	109.00 Fahrenheit	
TENDON	SERVICE REFRIGERATOR	40.00 Fahrenheit	
BEEF	SERVICE REFRIGERATOR	40.00 Fahrenheit	
MEAT BALLS	SERVICE REFRIGERATOR	39.00 Fahrenheit	
BEAN SPROUTS	IN A CONTAINER ON THE TABLE	66.00 Fahrenheit	
RICE	UNDER COUNTER REFRIGERATOR	40.00 Fahrenheit	
NOODLES	WALK IN COOLER	40.00 Fahrenheit	
BEEF	WALK IN COOLER	40.00 Fahrenheit	
BEEF SOUP	COOKING TEMP	171.00 Fahrenheit	
EGGROLL	UNDER COUNTER FREEZER	25.00 Fahrenheit	

Overall Comments:

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 **10/30/2025**. 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: HUONG PHAN
PIC
Signed On: October 16, 2025