

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 FA0240125 - BUN BO HUE AN NAM		Site Address 740 STORY RD 3, SAN JOSE, CA 95122	Inspection Date 11/06/2025
Program PR0340149 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name KM AN NAM, INC	Inspection Time 13:55 - 14:50
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By MELANIE	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 11/03/2025

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

Compliance of this violation has been verified on: 11/06/2025

Cited On: 11/03/2025

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

Compliance of this violation has been verified on: 11/06/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three-compartment sink	121.00 Fahrenheit	
Pork blood	Hot holding unit - island prep	171.00 Fahrenheit	
Cooked beef	Hot holding unit - storage rack	180.00 Fahrenheit	
Bean sprouts in ice bath	Vegetable rack	38.00 Fahrenheit	Subjected to TPHC
Sliced beef	Ice bath	45.00 Fahrenheit	Subjected to TPHC
Cooked beef tendon	Refrigerated top insert	40.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Pork blood	Hot holding unit - storage rack	177.00 Fahrenheit	
Spicy beef soup	Cook line	202.00 Fahrenheit	
Cooked beef	Walk-in refrigerator	48.00 Fahrenheit	Prepared today
Pho soup	Cook line	193.00 Fahrenheit	
Sliced pork	Refrigerated top insert	41.00 Fahrenheit	
Beef pizzle	Refrigerated top insert	41.00 Fahrenheit	

Overall Comments:

- On-site for a follow-up inspection after facility earned a conditional pass during a routine inspection on 11/3/2025.
- Facility has corrected the following:
 - K07M - Improper hot and cold holding temperatures.
 - K08M - Improper using time as a public health control.
- PHF items measuring at 41F and below or at 135F and above.
- PHF items subjected to time as a public health control (TPHC) were properly documented.
- At time of follow-up, TPHC logs and operational logistics were discussed with owner.
- Facility has earned a green pass placard.
 - Continue to address all other violations noted on previous inspection report.

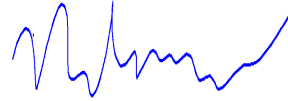
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **11/20/2025**. 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: Melanie N.
Owner

Signed On: November 06, 2025