

# 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 FA0207153 - BANH CUON THIEN HUONG		Site Address 1818 TULLY RD 218, SAN JOSE, CA 95122		Inspection Date 02/10/2020	
Program PR0305405 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name VU, NHUNG		Inspection Time 08:30 - 10:30
Inspected By OBDULIA DUQUE-TURCIOS	Inspection Type ROUTINE INSPECTION		Consent By NHUNG VU	FSC Not Available	

Placard Color & Score
<b>GREEN</b>
<b>72</b>

RISK FACTORS AND INTERVENTIO	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				S
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						S
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures		X		X			N
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						S
K14 Food contact surfaces clean, sanitized			X				
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 PRACTICE	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		X
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified		X
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		X
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		
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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## Comments and Observations

### Major Violations

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

**Inspector Observations: Several potentially hazardous foods (raw bean sprouts 72F, rice noodle with ground pork 89F, cooked shrimps 79F, fried tofu 79F) were observed stored at ambient temperature on the counter in the employees service area. In addition, in the preparation area, two containers with thin and thick rice noodles internal temperature reading measured 80F, cooked beef kabob 81F, ground pork 119F, red sauce 112F, raw shell eggs 73F, and raw bean sprouts 61F were observed stored at ambient temperature on the preparation table and equipment counters. [CA] Potentially hazardous foods must be kept at 41F or below or at 135F or above. Avoid temperature danger zone (between 41F and 135F). At these temperatures, bacteria grow and multiply faster and can contribute to foodborne illness outbreaks.**

**\*Dairy products in original sealed containers and raw shell eggs may be held at or below 45°F \*\***

**[COS] District specialist educate employees on how to use Time as a Public Health Control for 4 hours (TPHC) for food stored at ambient temperature. TPHC form was used for foods items mentioned above.**

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: Food safety certificate is observed expired upon request by the enforcement officer during the time of the inspection. [CA] Any food facility that prepares potentially hazardous foods (PHFs) must have an employee who has successfully passed an approved and accredited Food Safety Certification Examination. Comply by 04/10/2020.**

**Employees food handler cards are not available upon request by the enforcement officer during the time of the inspection. [CA] Each food facility that employs a food handler shall maintain records documenting that each food handler employed by the food facility possesses a valid food handler card and shall provide those records to the local enforcement officer upon request. A food handler who is hired shall obtain a food handler card within 30 days after the date of hire.**

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

**Inspector Observations: Employee's drink is observed uncovered on the preparation counter in the preparation area. [CA] A food employee may drink from a closed beverage container (with a lid and straw) if the container is handled to prevent contamination of the employee's hands, the container, non-prepackaged food, and food-contact surfaces.**

K14 - 3 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: Meat slicer machine is observed with old food soil residues on the food contact surfaces; however, meat slicer was not in used during the time of the observation. [CA] Ensure to clean and sanitize meat slicer machine right after is used and before it is use or changing from raw to ready-to-eat foods.**

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations: In the preparation area, floor sink under the 2-compartment sink is observed clogged; however, there is not sign of sewage on the floor and facility can function properly without the sink. [CA] Unclog the floor sink as soon as possible to prevent possible sewage contamination in the food/preparation area.**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: Three bags of rice and one bag of flour are observed open in the dry storage area. [CA] Once opened, store all dry goods in an approved food rigid container with tight fitting lids. Label all food containers as to contents.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: Three boxes of raw duck, and one box of raw beef are observed on the floor in the preparation area. [CA] Food must be stored at least six inches (6") above the floor to prevent food contamination or adulteration.**

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:** Cold holding/undercounter unit ambient temperature readings measured 45F and 48F. In addition, two doors undercounter unit ambient temperature reading measured 48F in the preparation area. [CA] Immediately repair or adjust any refrigeration, cooling, or hot-holding equipment that is not keeping food at the appropriate temperature. Transfer potentially hazardous foods to a holding unit that can maintain required temperatures of 41F or below.

Cardboard is used to line preparation table bottom shelf in the preparation area. [CA] Immediately remove the re-used cardboard used to line the preparation tables. Cardboard will attract vermin harborage especially cockroaches.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations:** Tin can and round plastic container are used to obtain dry goods from container in the dry storage area. [CA] Provide scoop with handle to obtain dry goods at all times.

## Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
chicken broth	pot on the preparation table	166.00 Fahrenheit	
warm water temperature	handwashing facility	107.00 Fahrenheit	
hot water temperature	2-compartment sink 138	138.00 Fahrenheit	
fried tofu	cold holding unit	41.00 Fahrenheit	
brown rice	rice cooker	157.00 Fahrenheit	
steam rice	rice cooker	156.00 Fahrenheit	
tofu	cold holding unit	41.00 Fahrenheit	
Chlorine sanitizing solution	mecanical dishwasher	50.00 PPM	

## 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 2/24/2020. 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:** Nhung Vu  
 Employee  
**Signed On:** February 10, 2020