

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 FA0252607 - THANH HUONG #3 SANDWICHES TO GO		Site Address 2050 N CAPITOL AV, SAN JOSE, CA 95132	Inspection Date 10/02/2026
Program PR0367724 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name VU, DAVID	Inspection Time 10:20 - 11:00
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By KEVIN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/15/2026

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

Compliance of this violation has been verified on: 10/02/2026

Cited On: 09/15/2026

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

Compliance of this violation has been verified on: 10/02/2026

Minor Violations

Cited On: 10/02/2026

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Facility lacked written procedures for TPHC.

[CA] When using time alone, as opposed to time and temperature, for PHFs there must be written procedures approved by this department.

[COS] TPHC written procedures were provided and approved onsite.

Cited On: 09/15/2026

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

This violation found not in compliance on 10/02/2026. See details below.

Cited On: 09/15/2026

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Compliance of this violation has been verified on: 10/02/2026

Cited On: 09/15/2026

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

This violation found not in compliance on 10/02/2026. See details below.

Cited On: 09/15/2026

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

This violation found not in compliance on 10/02/2026. See details below.

Cited On: 09/15/2026

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

This violation found not in compliance on 10/02/2026. See details below.

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K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Compliance of this violation has been verified on: 10/02/2026

Measured Observations

Item	Location	Measurement	Comments
Chicken	Steam Table	120.00 Fahrenheit	TPHC from 10 am - 2 pm per TPHC Log
Fried Rice	Steam Table	95.00 Fahrenheit	TPHC from 8 am - 12 pm per TPHC Log

Overall Comments:

Onsite for the second follow up inspection. This inspection shall be charged at the approved hourly rate of \$290/hr, minimum of one hour.

Observations:

Individually packaged items were time marked with stickers and a time log.

Items on the steam table were time marked on a time log. Items measured between 90-120F.

PIC could not provide written procedures for TPHC.

TPHC written procedure guidelines provided and approved onsite.

Facility has repaired the flooring in the kitchen with quarry tiling.

Facility has been issued a green PASS placard.

Continue to correct any and all pending violations.

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 **10/16/2026**. 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: Kevin
Manager
Signed On: October 02, 2026