

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 FA0252305 - VIEN DONG FAST FOOD & BAKERY		Site Address 2623 SENTER RD, SAN JOSE, CA 95111		Inspection Date 06/16/2025		Placard Color & Score GREEN 79		
Program PR0367202 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name VO, HANH		Inspection Time 07:35 - 09:45			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By LAN				FSC SON NGUYEN 4-23-27

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						S
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						
K14	Food contact surfaces clean, sanitized			X	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	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	X	
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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		
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	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
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

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: FOUND THE ONLY HAND WASH SINK IN THE KITCHEN/SANDWICH MAKING AREA IS HARD TO GET ACCESS. THERE IS A SHELF PARTIALLY COVERING THE ACCESS AND THE CUTTING BOARD EXTENDS PARTIALLY COVERING THE ACCESS AS WELL. [CA] PROVIDE COMPLETE ACCESS FOR HAND WASHING.

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: FOUND HARD BOILED EGGS BEING PREPARED AT THE 3 COMPARTMENT SINK. [CA] DO NOT USE THE 3 COMPARTMENT SINK TO PREPARE FOOD. USE THE FOOD PREP SINK. COS

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

Inspector Observations: FOUND WASTE WATER IN THE MOP BUCKET. [CA] DISPOSE OF THE WASTE WATER IN THE SANITARY SEWER.

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: FOUND LARGE OPEN BAGS WITH FLOUR IN THE BAKING AREA. [CA] ONCE OPENED, STORE CONTENTS IN A FOOD GRADE WASHABLE CONTAINERS WITH A LID AND LABEL.

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

Inspector Observations: FOUND A SAC OF ONIONS STORED ON THE FLOOR IN THE KITCHEN. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

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

Inspector Observations: FOUND NO LABEL FOR THE DESSERT CUPS AND VEGGIES PREPACKAGED CUPS IN THE REACH IN REFRIGERATOR AT THE FRONT SELF SERVICE AREA. [CA] PROVIDE:

1. NAME OF THE FOOD
2. CONTENTS OF THE FOOD IE: OZ
3. INGREDIENTS
4. NAME AND ADDRESS OF MANUFACTURER

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

Inspector Observations: FOUND THE COUNTERS IN THE FRONT SERVICE AREA AND THROUGHOUT THE FACILITY, INSIDE THE CABINETS, WITH FOOD DEBRIS AND GREASE. [CA] CLEAN THESE AREAS MORE OFTEN.

FOUND THE WALK IN COOLER'S FAN COVERS WITH MOLD LIKE SUBSTANCE. [CA] CLEAN MORE OFTEN.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: FOUND THE MOP STORED INSIDE THE MOP BUCKET. [CA] HANG THE MOP TO AIR DRY.

FOUND A CELL PHONE AND GLASSES STORED ON A SHELF NEXT TO FOOD RELATED ITEMS. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.

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

Inspector Observations: *FOUND GREASE AND FOOD DEBRIS ON THE WALLS AND FLOOR OF THE WALK IN COOLER AND THROUGHOUT THE FACILITY. [CA] CLEAN THE FLOORS AND WALLS MORE OFTEN.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
EGGROLLS	WALK IN FREEZER	-1.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
MEAT BALLS	WALK IN COOLER	40.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
FRIED RICE	WALK IN COOLER	39.00 Fahrenheit	
EGGS	WALK IN COOLER	39.00 Fahrenheit	
PORK	SANDWICH REFRIGERATOR	39.00 Fahrenheit	
PORK	REACH IN REFRIGERATOR	41.00 Fahrenheit	
MILK	REACH IN REFRIGERATOR	41.00 Fahrenheit	
FISH	COOKING TEMP	193.00 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 **6/30/2025**. 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: LAN NGUYEN
OWNER
Signed On: June 16, 2025