

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 FA0207146 - PHI HU TIEU NAM VANG NEM LAI VUNG DAC BI		Site Address 1818 TULLY RD 110, SAN JOSE, CA 95122		Inspection Date 04/04/2023	
Program PR0330111 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name TA, PHI HUNG		Inspection Time 13:45 - 14:45
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By VAN DUONG	FSC Phi Hung Ta 09/29/2026		

Placard Color & Score

GREEN

81

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	Major	Minor			
K01	Demonstration of knowledge; food safety certification	X									S
K02	Communicable disease; reporting/restriction/exclusion	X									
K03	No discharge from eyes, nose, mouth	X									S
K04	Proper eating, tasting, drinking, tobacco use	X									
K05	Hands clean, properly washed; gloves used properly	X									
K06	Adequate handwash facilities supplied, accessible		X					X			
K07	Proper hot and cold holding temperatures	X									
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		
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										
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										
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										
K45	Floor, walls, ceilings: built, maintained, clean									X	
K46	No unapproved private home/living/sleeping quarters										
K47	Signs posted; last inspection report available										

OFFICIAL INSPECTION REPORT

Facility FA0207146 - PHI HU TIEU NAM VANG NEM LAI VUNG DAC BI	Site Address 1818 TULLY RD 110, SAN JOSE, CA 95122	Inspection Date 04/04/2023
Program PR0330111 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name TA, PHI HUNG	Inspection Time 13:45 - 14:45
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *The only hand washing station in the facility lacked hand soap.*

[CA] *Provide handwashing cleanser in dispenser at handwash stations at all times. [COS] PIC refilled soap dispenser.*

Minor Violations

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

Inspector Observations: *Two medium sized round containers of cooked ground pork actively cooling inside the food preparation refrigerator kept tightly covered. PHF item measured at 124F. PIC stated that ground pork was cooked about an hour prior.*

Plastic five-gallon buckets container hot soup actively cooling inside one-door merchandiser.

[CA] *Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Cool foods using approved containers which facilitate heat transfer, such as metal. Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 4 inches for liquids. When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling. [COS] Covers were lifted off of containers to expedite cooling process.*

Discontinue cooling foods insider merchandiser. Utilize two-door upright refrigerator and/or freezer instead to prevent raising ambient temperature of refrigerators.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Hot water at the food preparation sink and two-compartment ware washing sink measured at 117F.*

[CA] *Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Dead cockroaches observed in the following areas:*

- *On wall above hand wash sink by the electrical outlet.*
- *On wall above the chest freezers.*

No live activity was observed during the inspection. Heavy accumulation of cockroach feces observed in-between cracks and crevices of electrical panels, light switches, vertical mounts for wall shelves, and electrical conduits.

[CA] *Clean and sanitize area of dead cockroaches or old droppings.*

***** Repeat violation.**

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

Inspector Observations: *Missing ceiling panel directly above chest freezers. [CA] Ceilings of all rooms where nonprepackaged food is handled shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0207146 - PHI HU TIEU NAM VANG NEM LAI VUNG DAC BI	Site Address 1818 TULLY RD 110, SAN JOSE, CA 95122	Inspection Date 04/04/2023
Program PR0330111 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name TA, PHI HUNG	Inspection Time 13:45 - 14:45

Measured Observations

Item	Location	Measurement	Comments
Cooked pork bones	Two-door upright refrigerator	40.00 Fahrenheit	
Bean sprouts	Merchandiser	41.00 Fahrenheit	
Cooked pork bone	Steam table	175.00 Fahrenheit	
Cooked wonton	Food preparation refrigerator	40.00 Fahrenheit	
Cooked sliced pork	Two-door upright refrigerator	41.00 Fahrenheit	
Bone broth	Cook line	192.00 Fahrenheit	
Cooked beef offals	Food preparation refrigerator	39.00 Fahrenheit	
Cooked quail eggs	Two-door upright refrigerator	41.00 Fahrenheit	
Cooked ground pork	Steam table	198.00 Fahrenheit	
Cooked quail eggs	Food preparation refrigerator	41.00 Fahrenheit	
Cooked shrimp	Food preparation refrigerator	40.00 Fahrenheit	
Cooked sliced pork	Food preparation refrigerator	39.00 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 **4/18/2023**. 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: Phi Ta
Owner

Signed On: April 04, 2023