

**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**

<b>Facility</b> FA0207161 - NHA TRANG RESTAURANT		<b>Site Address</b> 1820 TULLY RD, SAN JOSE, CA 95122	<b>Inspection Date</b> 07/24/2025
<b>Program</b> PR0303357 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		<b>Owner Name</b> PHU, HOANG	<b>Inspection Time</b> 09:40 - 11:50
<b>Inspected By</b> HELEN DINH	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> ROSE, MINH & TOM	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 07/22/2025

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

**Compliance of this violation has been verified on: 07/24/2025**

Cited On: 07/22/2025

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

**Compliance of this violation has been verified on: 07/24/2025**

Cited On: 07/22/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Compliance of this violation has been verified on: 07/24/2025**

Cited On: 07/22/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Compliance of this violation has been verified on: 07/24/2025**

**Minor Violations**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
catfish	stove top	149.00 Fahrenheit	process of cooking
chicken	stove top	169.00 Fahrenheit	process of cooking
squid	2 door cold top @ cooks line	40.00 Fahrenheit	
ambient	walk-in-freezer	7.90 Fahrenheit	
ambient	walk-in-freezer	10.20 Fahrenheit	
ambient	walk-in	41.00 Fahrenheit	
mussels	2 door cold top @ cooks line	39.00 Fahrenheit	
boiled pork	counter	159.00 Fahrenheit	process of cooling
hot water	2-comp/1-comp	120.00 Fahrenheit	
chlorine	dish machine	50.00 PPM	
warm water	handsink (1-comp, service line & RR)	100.00 Fahrenheit	
bean sprouts	2 door cold top	55.00 Fahrenheit	diligent prep
vegetables	1 door upright	40.00 Fahrenheit	
sliced tomato	1 door cold top/2 door cold top	59.00 Fahrenheit	between 59F - 71F, diligent prep

**Overall Comments:**

*Upon follow-up inspection, measured PHFs in refrigeration unit at or below 41F, found no PHFs under time as a public health control (TPHC) at the moment as food items are being cooked, observed PHFs cooling near cooks line and found no signs of rodent and or rodent dropping. Continue to correct the remaining violation noted on 7/22/25.*

*Note: Discussed with operator procedures for TPHC, temperature controll and cooling procedures. Observed several signs posted regarding cooling process con shelf racks.*

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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 **8/7/2025**. 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



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**Received By:** Tho Nguyen  
Owner

**Signed On:** July 24, 2025