

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

- No Consent By



OFFICIAL INSPECTION REPORT

Facility FA0275107 - VPHO		Site Address 930 W HAMILTON AV 110, CAMPBELL, CA 95008		Inspection Date 10/29/2024		Placard Color & Score YELLOW 71		
Program PR0415778 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name FIVE STAR VFOOD CORP		Inspection Time 13:50 - 15:55			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By				FSC

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	X			
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		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				N
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		X
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		X
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: -At the prep line cooler, cooked shrimp measured at 50F, raw shell egg measured at 49F, and cut tomatoes measured at 44F. Per staff, it's been in the unit approximately 3 hours prior to measurement. Ambient temperature of unit measured at 47F. Unit observed open even during non active preparations. -On the prep counters at the cook line, cooked rice noodles wrapped in plastic measured at 59F and beef soup measured at 104F. Staff and owner stated food items were prepared approximately 3 hours prior to measurement and is kept at room temperature and discarded after 3 pm. No Time As A Public Health Control procedures or time marking observed.

-Egg roll near cook line without temperature control measured at 78F for approximately 3 hours per Owner.

-Raw bean sprouts on rack measured at 70F for approximately 3 hours prior to measurement per Owner.

-Rice in rice cooker at the cook line (near hallway) measured at 120F. Cooked 3 hours prior to measurement per staff.

[CA]: Potentially Hazardous Food (PHFs) shall be cold held at 41F or below OR hot held at 135F or above at all times.

[COS]: PHFs were discarded on the 4th hour after it was removed from temperature control. TPHC procedures filled out.

Follow-up By
10/31/2024

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

Inspector Observations: MAJOR:

At the cook line prep counter, rice noodles in a metal bowl covered by plastic wrapping measured at 89F. Staff stated it's been cooling approximately 3 hours prior to measurement.

Follow-up By
10/31/2024

MINOR:

Pho in deep metal container in the walk in cooler was actively cooling for approximately 3 hours with a secure lid.

[CA]: Potentially Hazardous Foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours (6 hours total). Use shallow metal pans (no more than 2 inches for solid foods and no more than 4 inches for liquids), smaller portions, ice paddles and ice baths to assist with rapid cooling. When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

[COS]: Cooked noodles voluntarily discarded by Owner. Lid was removed.

Minor Violations

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

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: 1. Dish machine was dispensing 0 ppm of Chlorine sanitizer. No active ware-washing/sanitizing at the time of inspection.

[CA]: Dish machine shall be able to dispense at least 50 PPM of Chlorine sanitizer at all times. Discontinue use of dish machine until it is able to dispense at least 50 PPM of Chlorine. Facility to use 3 compartment sink for manual ware-washing and sanitizing. Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds.

Follow-up By
10/31/2024

2. Accumulation of grime on the interior surface of ice machine.

[CA]: Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

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Inspector Observations: Menu does not have consumer advisory for undercooked food.

[CA]: Provide a Consumer Advisory disclosure and reminder for all food items that can be ordered raw or undercooked.

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

Inspector Observations: Prep line cooler on the right side's ambient temperature measured at 47F.

[CA]: Cooling units shall be able to properly cold hold PHFs at 41F or below at all times. Discontinue use of unit for PHFs until it is able to properly cold hold PHFs.

Follow-up By
10/31/2024

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Gaps observed between baffle filters at both hoods.

[CA]: Baffle filters at the mechanical hood ventilation shall be tight-fitted and shall have no gaps.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
beef soup	hot holding on grill	140.00 Fahrenheit	
rice	rice cooker near prep line cooler	159.00 Fahrenheit	
half and half	prep line cooler	30.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
water	hand sink at cook line	100.00 Fahrenheit	
pho broth	grill	200.00 Fahrenheit	
pork	final cooking temperature	179.00 Fahrenheit	
tripe	walk in cooler	41.00 Fahrenheit	
water	prep sin k	120.00 Fahrenheit	
cooked shrimp	under counter	40.00 Fahrenheit	
beef pho broth	walk in cooler	60.00 Fahrenheit	cooling started approximately 3 hours prior to measurement
cooked beef, chicken, raw beef	prep line cooler (left side)	38.00 Fahrenheit	38F - 41F

Overall Comments:

Discussed with manager that violations with comply by date shall be corrected by 10/31/2024. Continued non-compliance will result in subsequent follow-up inspections charged at \$298 per hour.

Provided the following:

-proper cooling procedures

-consumer advisory handout

-41F cold holding stickers

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 **11/12/2024**. 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.

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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: Son Nguyen
Owner
Signed On: October 29, 2024