

# 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 FA0261152 - COM TAM THIEN HUONG		Site Address 1181 STORY RD, SAN JOSE, CA 95122		Inspection Date 09/06/2019	
Program PR0420810 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name NGUYEN, HIEN		Inspection Time 14:20 - 16:00
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION		Consent By ON	FSC Dang Tran 11/02/2020	

Placard Color & Score
<b>YELLOW</b>
<b>67</b>

RISK FACTORS AND INTERVENTIO	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						S
K04 Proper eating, tasting, drinking, tobacco use	X						S
K05 Hands clean, properly washed; gloves used properly	X						S
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records	X						S
K09 Proper cooling methods			X				N
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		X			
K23 No rodents, insects, birds, or animals			X				

GOOD RETAIL PRACTICE	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		X
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		X
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		X
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		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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## Comments and Observations

### Major Violations

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

**Inspector Observations: 1) Measured the following food items in the walk-in refrigerator:**

**-raw shelled eggs: 70 degrees F**

**Per operator, the eggs have been left on the food prep counter for more than 4 hours.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[COS] Manager voluntarily discarded the eggs.**

Follow-up By  
09/11/2019

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations: Mop sink drain appears to be clogged. Water is not draining properly.**

**[CA] Unclog mop sink drain to prevent sewage backup.**

**[COS] Maintenance was received while performing inspection. Mop sink drain is operational.**

Follow-up By  
09/11/2019

### Minor Violations

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

**Inspector Observations: 1) Observed meat wrapped in plastic on the food prep counter. Per manager, the meat is cooling before placing in the walk-in refrigerator.**

**[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.**

**2) Measured a bag of rice in the walk-in refrigerator at 48 degrees F. Per operator the rice has been placed in the walk-in overnight.**

**[CA] After heating or hot holding, 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. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.**

**3) Observed chicken covered in the cold-holding prep unit. Per manager, the chicken is cooling.**

**[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.**

**[CA] After heating or hot holding, 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. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.**

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations: Observed mold-like buildup on the top plastic portion of the ice machine.**

**[CA] Clean and sanitize ice machine to prevent contamination.**

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

**Inspector Observations: Roach droppings around the water heater.**

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

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

**Inspector Observations: Single-use food containers are being reused to store food items**

**[CA] Discontinue the use of single-use food containers. Use only NSF approved food containers.**

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: Foil is used to line the shelves of the walk-in refrigerator.**

**[CA] Discontinue the use of foil to line shelves to allow for proper air circulation.**

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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

**Inspector Observations: Garbage bags and retail store bags are being used to store meat.**  
**[CA] Use only NSF approved bags to store food items.**

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

**Inspector Observations: Toilet paper not in the dispense.**  
**[CA] Place toilet paper rolls in proper dispenser to prevent contamination.**

## Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.  
 Needs Improvement - Proper cooling methods.

## Measured Observations

Item	Location	Measurement	Comments
bean sprouts	food prep counter	46.00 Fahrenheit	per manager, bean sprouts have been out of temp for 30min. Ice added to container
raw eggs	walk-in refrigerator	70.00 Fahrenheit	VC&D
rice	walk-in refrigerator	48.00 Fahrenheit	VC&D
raw beef	cold-holding unit	41.00 Fahrenheit	
sanitizer(chlorine)	dishwasher	50.00 PPM	
hot water	3-compartment sink	120.00 Fahrenheit	
Beef	food prep counter	160.00 Fahrenheit	
rice	walk-in refrigerator	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	

## Overall Comments:

*Inspection and report completed by Obby Shehadeh*

**A follow-up inspection shall be conducted to re-inspect the major violation. All subsequent follow-ups will have a \$219/hour charge.**

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 **9/20/2019**. 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:** On Su  
 Manager

**Signed On:** September 06, 2019