

# 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> FA0240125 - BUN BO HUE AN NAM		<b>Site Address</b> 740 STORY RD 3, SAN JOSE, CA 95122		<b>Inspection Date</b> 05/13/2024	
<b>Program</b> PR0340149 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> KM AN NAM, INC		<b>Inspection Time</b> 10:15 - 11:25
<b>Inspected By</b> HENRY LUU	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> MELANIE NGUYEN	<b>FSC</b> Melanie Nguyen 11/29/2027		

Placard Color & Score

**GREEN**  
**87**

RISK FACTORS AND INTERVENTIONS						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						
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						S
K06	Adequate handwash facilities supplied, accessible					X						
K07	Proper hot and cold holding temperatures					X						S
K08	Time as a public health control; procedures & records					X						S
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									X	
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										
K39	Thermometers provided, accurate									X	
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

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 hand wash station at the bar measured at 92F.**

**[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.**

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: Container of raw meat stored above tubs of ready-to-eat beef stored on the rolling rack inside the walk-in refrigerator.**

**Case of raw shelled eggs maintained above ready-to-eat container of jalapenos, fancy pork rolls, and pots of soups and sauces inside the walk-in refrigerator.**

**[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.**

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: Observed domestic microwaves and crockpots in use.**

**[CA] Once units fail, make plans to replace with commercial equipment. New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).**

**Cardboard used to line shelving in the storage area by the two-compartment food preparation sink.**

**[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: Thermometers not provided inside refrigerator units.**

**[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.**

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

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**Inspector Observations: Observed employees' personal food and beverages stored in areas of restaurant food storage (inside center island food preparation refrigerator).**

**[CA] Provide designated location for employees to store personal food and beverages, separate and away from restaurant food storage, food preparation, and food contact surfaces.**

**Observed minor gaps below metal gates in both back door entrances of the facility.**

**[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.**

**Observed fly light in use on the wall at the bar area directly above beverage preparation area and storage of clean utensils.**

**[CA] Insect control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device and be installed away from the storage and preparation of food or food contact surfaces and linens.**

**Observed mops stored inside janitorial sink, on top of water hose. Mop racks were unavailable for use.**

**[CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies. Mop rack or other devices shall be made available to hang and store cleaning tools.**

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

**Inspector Observations: Observed bar area with unapproved flooring.**

**[CA] The floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.**

**Observed men's restroom lacking coved base.**

**[CA] The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.**

**Observed damage to wall by the janitorial sink.**

**[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

Item	Location	Measurement	Comments
Cooked pork belly	Walk-in refrigerator	70.00 Fahrenheit	Cooked this morning, cooling
Cooked pork blood	Hot holding unit	186.00 Fahrenheit	Bowls storage rack
Cooked tendon	Food preparation refrigerator	41.00 Fahrenheit	
Marinated beef	Walk-in refrigerator	45.00 Fahrenheit	Out for preparation in the morning
Hot water	Two-compartment food preparation sink	126.00 Fahrenheit	
Cooked beef pizzle	Food preparation refrigerator	41.00 Fahrenheit	
Cooked pork blood	Hot holding unit	169.00 Fahrenheit	Center island food prep
Cooked beef	Hot holding unit	189.00 Fahrenheit	Bowls storage rack
Hot water	Three-compartment sink	123.00 Fahrenheit	
Milk	Bar - beverage refrigerator	42.00 Fahrenheit	
Raw pork	Walk-in refrigerator	34.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Spicy beef soup	Cook line	199.00 Fahrenheit	
Warm water	Hand wash station - restrooms	100.00 Fahrenheit	
Cooked beef	Hot holding unit	171.00 Fahrenheit	Center island food prep
Cooked beef	Cook line	178.00 Fahrenheit	
Cooked pork bones	Crockpot	165.00 Fahrenheit	
Hot water	Two-compartment sink before mech. dish washer	125.00 Fahrenheit	

## Overall Comments:

### OWNERSHIP CHANGE INFORMATION

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**NEW FACILITY NAME:** *Bun Bo Hue An Nam*

**NEW OWNER:** *KM An Nam, Inc.*

*The applicant has completed the facility evaluation application process for an Environmental Health Permit.*

*The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1,679.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.*

*The Environmental Health Permit will be effective: 06/01/2024 - 05/31/2025 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.*

*An official permit will be mailed to the address on file and shall be posted in public view upon receipt.*

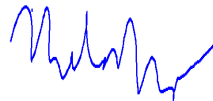
*\*Structural Review inspection conducted on 05/13/2024*

*\*Permit condition: N/A*

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 **5/27/2024**. 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.

## **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:** Melanie N.  
Owner  
**Signed On:** May 13, 2024