

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 FA0299663 - N & M NUONG NHA TRANG & COFFEE	Site Address 919 STORY RD 1100, SAN JOSE, CA 95122	Inspection Date 12/31/2024
Program PR0439756 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name HONG TRAN	Inspection Time 10:00 - 11:20
Inspected By HENRY LUU	Inspection Type LIMITED INSPECTION	Consent By HONG T.

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Menu lacks consumer advisory and disclosure statement.

[CA] Consumer advisory shall be provided on menus, brochures, deli case, label statements, table tents, placards, or other effective written means with a disclosure and reminder.

(1) Disclosure: clearly written statement that includes either a description of the animal-derived foods, such as "oysters on the half shell (raw oysters), or identification of animal derived foods marked by an asterisk (*) directing to a footnote that items are served raw or undercooked, or contain raw or undercooked ingredients

(2) Reminder: clearly written statement that identifies animal-derived foods by asterik that marks a food note includes one of the following: "Written information regarding the safety of these food items is available upon request " or "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

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: Ambient temperature of the Metalfrio two-door beverage reach-in refrigerator at the front service area measured at 73F. True one-door upright freezer at the time was inoperable.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Krowve combination dipper well and rinse sink and ice bin at the front service area are unapproved for use as stated on previous inspection reports. Items were installed after plans have been approved.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Ambient	Beverage/Air two-door reach-in refrigerator	33.00 Fahrenheit	
Hot water	Three-compartment sink	124.00 Fahrenheit	
Ambient	Two-door food preparation refrigerator	35.00 Fahrenheit	Front service
Hot water	Food preparation sink	120.00 Fahrenheit	
Warm water	Hand wash sinks	110.00 Fahrenheit	
Ambient	True two-door upright refrigerator	39.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Nem Nuong Nha Trang & Coffee

NEW OWNER: Hong Tran

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

The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$ 1,107.00 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: 01/01/2025 - 12/31/2025 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 12/31/2025*

**Permit condition: Facility lacks ventilation hood. No cooking shall be conducted in facility.*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

**** Note:**

- 113843. Open-air barbecue:

- "OPEN-AIR BARBECUE" means a piece of EQUIPMENT designed for barbecuing FOOD, where the FOOD is prepared out of doors by cooking directly over hot coals, heated lava, hot stones, gas flame, or other method APPROVED by the DEPARTMENT, on EQUIPMENT suitably designed and maintained for use out of doors, that is operated by a TEMPORARY FOOD FACILITY, a CATERING OPERATION, or a MOBILE FOOD FACILITY that remains fixed during hours of operations at a COMMUNITY EVENT or a PERMANENT FOOD FACILITY.

- 114143. Open-air barbecue/outdoor wood-burning oven:

- Notwithstanding any of the provisions of this part, neither the DEPARTMENT nor any city, county, city and county air pollution control district, or air quality management district shall require the enclosure of an OPEN-AIR BARBECUE or OUTDOOR WOOD-BURNING OVEN if the ENFORCEMENT OFFICER determines that the barbecue or wood-burning oven meets all of the following requirements:

(a) The OPEN-AIR BARBECUE or OUTDOOR WOOD-BURNING OVEN is operated on the same PREMISES as, in reasonable proximity to, and in conjunction with, a PERMANENT FOOD FACILITY that is APPROVED for FOOD PREPARATION, a TEMPORARY FOOD FACILITY or a MOBILE FOOD FACILITY that is operating at a COMMUNITY EVENT or a CATERING OPERATION. The PERMIT

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HOLDER of the PERMANENT FOOD FACILITY, TEMPORARY FOOD FACILITY, MOBILE FOOD FACILITY, or CATERING OPERATION shall be deemed to be the PERMIT HOLDER of the OPEN-AIR BARBECUE or OUTDOOR WOODBURNING OVEN, and shall be responsible for ensuring that it is operated in full compliance with this part.

(b) The OPEN-AIR BARBECUE or OUTDOOR WOOD-BURNING OVEN is not operated in, or out of, any motor vehicle, or in any area or location that may constitute a fire HAZARD, as determined by the ENFORCEMENT OFFICER.

(c) The OPEN-AIR BARBECUE or OUTDOOR WOOD-BURNING OVEN is separated from public access to prevent FOOD contamination or injury to the public by using ropes or other APPROVED methods.

(d) If the OPEN-AIR BARBECUE or OUTDOOR WOOD-BURNING OVEN is a permanent structure, it shall be equipped with an impervious and EASILY CLEANABLE floor surface that extends a minimum of five feet from the OPEN-AIR BARBECUE or OUTDOOR WOOD-BURNING OVEN facility on all open sides.

(e) Sanitary facilities, including, but not limited to, toilet facilities and handwashing facilities shall be available for use within 200 feet in travel distance of the OPEN-AIR BARBECUE or OUTDOOR WOOD-BURNING OVEN and shall comply with all provisions of this part.

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 **1/14/2025**. 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



Received By: Hong T.
Owner
Signed On: December 31, 2024