

**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 FA0207156 - ANH HONG RESTAURANT		Site Address 1818 TULLY RD 150, SAN JOSE, CA 95122	Inspection Date 03/21/2023
Program PR0304015 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name HAN TRAN	Inspection Time 09:45 - 10:45
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By HENRY DANG	

Placard Color & Score <b>RED</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 03/16/2023

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Compliance of this violation has been verified on: 03/21/2023**

Cited On: 03/16/2023

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

**Compliance of this violation has been verified on: 03/21/2023**

Cited On: 03/16/2023

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

**This violation found not in compliance on 03/21/2023. See details below.**

Cited On: 03/21/2023

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

**Inspector Observations: Cockroach activity observed in the following areas:**

**Follow-up By**  
03/23/2023

- One dead cockroach in-between crevice of the wall-mounted shelf above the three-compartment food preparation sink.
- One live cockroach observed on the underside of the center food preparation table by the three-compartment sinks.
- Numerous live and dead cockroaches observed on/near the water heater (heavy presence on duct taped hose [COS] PIC removed duct tape; in-between crevice of the wooden plank and metal beam on the right side of the water heater).
- One live nymph observed crawling on wall by the utility sink.
- One live cockroach observed crawling on wall inside dry storage room near the black food residue stain.
- One live cockroach observed on the top right side door hinge of the True two-door upright refrigerator by the food preparation sink.
- 20+ dead cockroaches observed inside and around compartment of the meat slicer.
- One live cockroach observed in-between crevice on the underside of the granite and wooden shelves at the front service counter by the screwed to hang utensils.

Facility was serviced by pest control company on 3/17/2023. Per PIC, facility will be serviced again on 3/22/2023 and will be on a twice per month service plan.

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

**Minor Violations**

N/A

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## Measured Observations

N/A

## Overall Comments:

- On-site for follow-up inspection after facility was closed due to vermin during a routine inspection on 3/16/2023.
- Facility is to remain closed until vermin infestation is completely abated.
- Subsequent follow-up inspection shall be billed at \$219/hour during normal business hour, Monday - Friday 7:30 AM to 5:00 PM, or \$493/hour during non-business hours, and upon inspector availability.
- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied red placard. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

\*\*\* Reminder: Facility is to cease and desist all food preparation when ordered to close and health permit is suspended.

## CLOSURE / PERMIT SUSPENSION NOTICE

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 **4/4/2023**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### 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: Henry D.  
PIC  
Signed On: March 21, 2023