

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 FA0212535 - BANH MI & BOWL		Site Address 4300 GREAT AMERICA PY 172, SANTA CLARA, CA 95051		Inspection Date 06/17/2025		Placard Color & Score GREEN 87		
Program PR0307871 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ELLIS THYME, INC.		Inspection Time 15:15 - 16:20			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By KEVIN VO				FSC Not Available

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						
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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding					X		S
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						S
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		X
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
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		
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: Hot holding countertop unit measured to have:

- Shrimp at 119F
- Chicken a 130F
- Pork belly at 121F
- Korean beef at 123F
- Grilled pork at 123F

[CA] Maintain PHFs at 135F and above for hot holding.

[COS] Per operator outlet had tripped and unit was off. Per operator unit had been work during lunch service and chicken was just reheated for hot holding.

All PHFs in unit were moved to oven to reheat to 165F and outlet was reset and hot holding unit was turned back on.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: FSC observed to be expired.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Sides of ice machine observed to have slime build up. [CA] Clean sides of ice machine and maintain in good condition.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Rice noodles	2 door upright cooler	44.00 Fahrenheit	Per operator cooked earlier today about 4 -5 hours prior
Korean beef	Countertop hot holding unit	123.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Popping boba	Drinks prep cooler	40.00 Fahrenheit	
Mayonaise	Sandwich prep cooler	41.00 Fahrenheit	
Tofu	Countertop hot holding unit	113.00 Fahrenheit	
Spam	Sandwich prep cooler	51.00 Fahrenheit	Per employee, spam was just removed from can and sliced.
Shrimp	Countertop hot holding unit	119.00 Fahrenheit	
White rice	Front rice cooker	153.00 Fahrenheit	
Grilled pork	Countertop hot holding unit	123.00 Fahrenheit	
Rice noodles	On counter top	76.00 Fahrenheit	Per operator cooked about 45 minutes prior.
Chicken	2 door upright cooler	38.00 Fahrenheit	
Pork belly	Countertop hot holding unit	121.00 Fahrenheit	
Milk tea	2 door under the counter cooler	41.00 Fahrenheit	
White rice	Back rice cooker	161.00 Fahrenheit	
Pate	Sandwich prep cooler	41.00 Fahrenheit	
Pork belly	2 door upright cooler	39.00 Fahrenheit	
Chicken	Countertop hot holding unit	130.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	

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Overall Comments:

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 **7/1/2025**. 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: Kevin Vo
Owner

Signed On: June 17, 2025