

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 FA0206680 - DAI THANH SUPERMARKET 3		Site Address 1641 N CAPITOL AV, SAN JOSE, CA 95132		Inspection Date 10/14/2026		Placard Color & Score GREEN 67		
Program PR0301914 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name DAI THANH CAPITAL, INC		Inspection Time 10:45 - 12:45			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By TRINH/VAN				FSC MyThanh Hua 08/20/2029

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						S
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						
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures			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	
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	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	X	
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	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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	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

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

Inspector Observations:

Lack of soap and paper towels at the handwash sink at produce prep area. Lack of paper towels at handwash sink at seafood butcher area.

[Corrective Action] Ensure soap and paper towels are always available at handwash stations.

[Corrected on Site] Employee refilled the soap and paper towels.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Salmon and catfish in the seafood case were measured at 44 degrees Fahrenheit.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations:

Missing shellstock tags. Per employee, the tags became wet from cleaning yesterday and were not able to save it.

[Corrective Action] Molluscan shellfish shall have shellstock tags and shall be properly stored and displayed, all shellstock tags shall be kept in chronological order for 90 days after harvest date.

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

Inspector Observations:

Observed flies in the produce prep room.

[Corrective Action] Eliminate flies using safe methods.

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:

Observed boxes of fish stored directly on the floor at the seafood butcher area.

[Corrective Action] Store all foods at least 6 inches above the floor on approved shelving.

[Corrected on Site] Employee moved boxes onto dunnage racks.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations:

Snack food at the check out counter observed missing information.

[Corrective Action] Food prepackaged in a food facility shall bear a label with the following:

- 1) common name of the food,**
- 2) list of ingredients in descending order of predominance by weight,**
- 3) quantity of contents,**
- 4) name and place of business of the manufacturer, packer, or distributor.**

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

Inspector Observations:

Heavy dust accumulation on the exhaust vent in the restrooms.

[Corrective Action] Thoroughly clean.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Broken lighting in the produce walk-in cooler.

[Corrective Action] Ensure lights are properly functioning.

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K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Water leak at the drain pipe from the left compartment of the 3 compartment sink in the produce prep room.

[Corrective Action] Repair to stop the leak.

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

Inspector Observations:

Observed self-closing device on the restroom door detached.

[Corrective Action] Repair or replace the self-closing device on the restroom door.

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

Inspector Observations:

Observed rubbish stored in the walk-in freezer.

[Corrective Action] Maintain walk-in freezer clean.

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

Inspector Observations:

1. Observed damaged walls between the meat butcher area and the seafood butcher area.

[Corrective Action] Maintain walls in good condition.

2. Missing/damaged flooring observed in the produce walk-in cooler.

[Corrective Action] Maintain floors in good condition.

3. Observed pooling of water in the produce walk-in cooler. There may be an issue with the slope in the walk-in cooler.

[Corrective Action] Prevent water from pooling on the floor.

4. Grime accumulation on the walls and ceiling in the produce walk-in cooler.

[Corrective Action] Maintain walls and ceiling clean.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
beef, pork	butcher display case	39.00 Fahrenheit	
beef, pork	meat & pork case	41.00 Fahrenheit	
hot water	handwash sink	115.00 Fahrenheit	
catfish	seafood walk-in cooler	39.00 Fahrenheit	
ambient air	mushroom and kimchee case	38.00 Fahrenheit	
beef, chicken, pork	walk-in cooler	33.00 Fahrenheit	
milk, raw shell eggs	dairy/beer case	35.00 Fahrenheit	
salmon, catfish	seafood case	44.00 Fahrenheit	
bean sprouts	vegetable case	40.00 Fahrenheit	
hot water	3 compartment sink	130.00 Fahrenheit	
chicken	poultry case	38.00 Fahrenheit	

Overall Comments:

Fresh rice noodle from Taifung Food Company is delivered every other day, stored at room temperature and un-sold items are taken back the the day after next day. Label on the rice noodle states "Perishable, keep refrigerated, consume within four hours from time of distribution. See inside for production date and time." No production date and time are observed inside label.

Discussed with management that fresh rice noodles needs to be discarded after being left out for 4 hours at room temperature.

Facility to work with Taifung Food Company to determine if the fresh rice noodles are shelf stable.

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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 **10/28/2026**. 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: Van Tran
Person in charge
Signed On: October 14, 2026