

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 FA0207161 - NHA TRANG RESTAURANT		Site Address 1820 TULLY RD, SAN JOSE, CA 95122		Inspection Date 01/23/2024	
Program PR0303357 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PHU, HOANG		Inspection Time 13:15 - 15:25
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By MINH	FSC Minh Nguyen 01/11/2027		

Placard Color & Score
YELLOW
44

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						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records		X		X			N
K09 Proper cooling methods		X		X			N
K10 Proper cooking time & temperatures					X		
K11 Proper reheating procedures for hot holding		X		X			N
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					N
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	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	X	
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		
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	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

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

Inspector Observations: *White rice maintained inside the rice cooker furthest out from the ventilation hood measured between 110F to 125F. Manager stated that rice is cooked in the morning and that the heating function automatically shuts off once rice is finished cooking. Rice is maintained as is and is used for fried rice. Per employee, rice was finished cooking approximately 2 hours prior.*

Follow-up By
01/25/2024

Cooked roast pork, pork stomach, and pork liver maintained above the load limit of the preparation refrigerator for hot pot. PHF items measured at 61F, 57F, 56F respectively. Employee stated that items were prepared about an hour prior

[CA] *PHFs shall be held at 41°F or below or at 135°F or above. Discontinue storing PHF items above the preparation refrigerator load limit.*

[COS] *Rice was removed from the rice cooker and reheated up to 165F prior to hot holding inside the rice warmer.*

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Multiple PHF items maintained at the cook line subjected to time as a public health control (TPHC) were not properly documented on time log. A review of the TPHC time log showed that the last documentation of time was conducted two days prior.*

Follow-up By
01/25/2024

[CA] *When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.*

[COS] *Manager provided time for items subjected to TPHC.*

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Large pot of catfish soup maintained out in ambient temperature measured at 83F. Employee stated that soup was prepared about 2 hours prior and is cooling. When this Division circled back to address pot of soup, employee had relocated the pot of soup onto the cook line but did not turn on the fire.*

Follow-up By
01/25/2024

*Two plastic containers of cooked chicken maintained inside the food preparation refrigerator for hot pot kept covered and measured at 90F to 116F. *

[CA] *Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F or below within 2 hours and from 70°F to 41°F or below within an additional 4 hours.*

- Cool foods using approved containers which facilitate heat transfer, such as metal.
- Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 4 inches for liquids.
- When cooling PHF's, stir frequently to facilitate rapid cooling.
- When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

[COS] *Instructed employee to reheat catfish soup and to properly cool within time and temperature requirements.*

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: *Rice warmer pot of fish stock/sauce maintained at the grill measured at 110F. Employee stated that the sauce was taken out from the refrigerator and is reheated inside the rice warmer on the shelf where cooked vermicelli is maintained. Sauce is for fish and is supposed to be kept warm per employee.*

Follow-up By
01/25/2024

Employee stated that item was taken out from the refrigerator approximately 2 hours prior.

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[CA] Reheating for hot holding shall be done rapidly, and the time the food is between 41°F and 165°F shall not exceed two hours.

[COS] Instructed employee to reheat pot over the stove to minimum 165F prior to hot holding.

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: Shellstock tag for the shucked oysters maintained inside walk-in unavailable for review. Manager stated that the employee had accidentally discarded the shellstock tag during preparation.

Follow-up By 01/25/2024

Manager provided an invoice for oysters from 1/19/2024.

[CA] 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.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Observed soiled pan maintained inside hand wash basin.

[CA] A handwashing facility shall not be used for purposes other than handwashing.

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

Inspector Observations: 5+ live fruit flies observed throughout the kitchen especially around preparation area where hot pot is prepared.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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 multiple bags of frozen chicken maintained at the top shelf of the walk-in freezer, with frozen chicken juices spilling over on top of covered aluminum container of frozen meat balls.

[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. Store raw animal products from ascending cooking temperature requirements.

Observed colander cooked chicken wings maintained above container of shucked oysters with only a black plastic bag as a barrier between the containers and food.

[CA] All food shall be separated and protected from possible contamination.

Numerous cases of food maintained directly on the floor inside the walk-in freezer.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

Numerous cases of produce maintained outside in the hallway in the back of the facility.

[CA] Food or food related equipment shall be stored in an approved fully enclosed food facility.

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

Inspector Observations: Heavy build up of grime observed on door handles of refrigerators throughout the facility.

Heavy build up of rice observed on shelves inside the walk-in freezer.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

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Inspector Observations: Plastic bowls used as scoops for rice. [CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

Multiple rice scoops maintained inside container of standing water with in-use bowl used to scoop rice. Employee stated that when rice containers and scoops are brought back from the customer's tables, the scoops are immediately washed, sanitized, and maintained inside container of standing water. The water is changed every 4 hours with hot water.

[CA] Properly store utensils and equipment in a clean and sanitary manner. Discontinue practice.

Pot of porridge maintained inside the walk-in refrigerator, observed with rice paddle maintained inside pot with handles in direct contact with food.

[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

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

Inspector Observations: Two gas powered rice cookers maintained outside of ventilation hood.

[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

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

Inspector Observations: Heavy accumulation of food debris observed on floors throughout the facility; underneath cookline, preparation refrigerators, preparation tables, shelving, etc.

Heavy accumulation of debris and ice build up on floors and shelves inside the walk-in freezer.

[CA] Walls and/or floors in food preparation area shall be kept clean. Regularly clean under equipment to prevent accumulation of debris.

Observed numerous chip floor tiles with pooling water.

[CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable. The floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Proper cooling methods.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Compliance with shell stock tags, condition, display.

Needs Improvement - Proper reheating procedures for hot holding.

Measured Observations

Item	Location	Measurement	Comments
Braised pork belly	Cook line	156.00 Fahrenheit	
Shucked oysters	Walk-in refrigerator	38.00 Fahrenheit	
Hot water	Two-compartment food preparation sink	123.00 Fahrenheit	
Cooked egg cake	Walk-in refrigerator	39.00 Fahrenheit	
Raw diced beef	Preparation refrigerator	41.00 Fahrenheit	
Porridge	Walk-in refrigerator	35.00 Fahrenheit	
Raw catfish	Food preparation refrigerator	40.00 Fahrenheit	For hot pot
Bean sprouts	One-door upright refrigerator	41.00 Fahrenheit	
Chicken rice	Food preparation table	151.00 Fahrenheit	
Cooked chicken wings	Walk-in refrigerator	39.00 Fahrenheit	
Raw marinated beef	Walk-in refrigerator	39.00 Fahrenheit	
Cooked rice	Rice warmer	145.00 Fahrenheit	
Raw calamari	Food preparation refrigerator	37.00 Fahrenheit	For hot pot
Frozen ROP fish	Chest freezer - dining room	37.00 Fahrenheit	
Tomato soup	Cook line	153.00 Fahrenheit	
Cooked red rice	Rice warmer - dining room	143.00 Fahrenheit	

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Overall Comments:

- *Two or more major violations were observed during the routine inspection.*
- *A follow-up inspection will be conducted to verify compliance of all major violations.*
- *Subsequent follow-up inspection after first follow-up shall be billed \$290/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$629/hour, minimum two hours, 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. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.*

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 2/6/2024. 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: Minh
Manager

Signed On: January 23, 2024