

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 FA0305287 - BUN BO HUE SONG HUONG		Site Address 929 STORY RD 2018, SAN JOSE, CA 95122		Inspection Date 05/13/2025		Placard Color & Score GREEN 83		
Program PR0448247 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TUOI THANH LE		Inspection Time 10:10 - 11:30			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By TUOI L.				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						S
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use			X				N
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		S
K08	Time as a public health control; procedures & records	X						S
K09	Proper cooling methods					X		S
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	X	
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		
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		
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	X	
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Five-year food manager certificate unavailable for review.

[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.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Observed employee's eaten food stored in areas of food preparation.

[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area. Provide designated location for employees to store personal food and beverages, separated and protected from food and food contact surfaces.

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

Inspector Observations: Hand wash sink at the front of the kitchen observed partially obstructed with plastic bowl inside the wash basin. Additional hand sink available in the back of the kitchen by the water heater.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Obstruction was removed.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Observed two rolls of frozen beef thawing out in ambient temperature.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

[COS] Manager placed items inside the food preparation sink and under running water.

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: Numerous cases of meats and pots of soup 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.

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

Inspector Observations: Observed employee's prepackaged snacks stored inside stack of serving bowl.

[CA] Properly store utensils and equipment in a clean and sanitary manner. No person shall store clothing, personal effects, or personal food and beverages in any area used for the storage and preparation of food or food contact surfaces.

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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: Employees' personal cellphones observed stored in areas of food preparation.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

Performance-Based Inspection Questions

Needs Improvement - Proper eating, tasting, drinking, tobacco use.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three-compartment sink	123.00 Fahrenheit	
Sliced fancy pork	Food preparation refrigerator	45.00 Fahrenheit	Right side - sliced an hour prior
Fried tofu	Walk-in refrigerator	38.00 Fahrenheit	
Quail eggs	Food preparation refrigerator	39.00 Fahrenheit	Left side
Meat sauce for banh beo	Sauce warmer	139.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Clam stock	Cook line	151.00 Fahrenheit	
Coagulated pork blood	Walk-in refrigerator	41.00 Fahrenheit	
Fried pork and crab patty	Food preparation refrigerator	40.00 Fahrenheit	Right side
Fried pork and crab patty	Walk-in refrigerator	40.00 Fahrenheit	
Cooked beef tendo	Food preparation refrigerator	39.00 Fahrenheit	Right side
Meat broth	Walk-in refrigerator	38.00 Fahrenheit	
Warm water	Hand wash sinks	101.00 Fahrenheit	
Spicy beef soup	Walk-in refrigerator	37.00 Fahrenheit	
Raw beef slices	Food preparation refrigerator	39.00 Fahrenheit	Right side
Cooked marinated pork	Food preparation refrigerator	40.00 Fahrenheit	Left side
Spicy beef soup (bun bo hue)	Cook line	178.00 Fahrenheit	Reheated
Sliced cooked beef	Food preparation refrigerator	47.00 Fahrenheit	Right side - sliced an hour prior
Cooked shrimp	Food preparation refrigerator	40.00 Fahrenheit	Left side

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 **5/27/2025**. 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: Tuoi L.
Owner
Signed On: May 13, 2025