

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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OFFICIAL INSPECTION REPORT

Facility FA0254379 - BANH CUON HONG HANH		Site Address 1111 STORY RD 1007, SAN JOSE, CA 95122	Inspection Date 02/11/2025
Program PR0370997 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name NHAN TRAN	Inspection Time 14:00 - 14:50
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By NHAN T.	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 02/06/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 02/11/2025

Cited On: 02/06/2025

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

Compliance of this violation has been verified on: 02/11/2025

Cited On: 02/06/2025

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

Compliance of this violation has been verified on: 02/11/2025

Cited On: 02/06/2025

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Compliance of this violation has been verified on: 02/11/2025

Minor Violations

Cited On: 02/11/2025

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Ambient temperature of the walk-in refrigerator measured between 45F to 47F via IR. At time of inspection, raw shelled eggs and other non-PHF items were maintained inside the walk-in.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

*** Note: PHFs shall be held at 41°F or below or at 135°F or above, with the exception of raw shelled eggs and pasteurized milk and milk products in original sealed containers.**

Investigate cause and repair in an approved manner.

Cited On: 02/11/2025

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: At time of follow-up inspection, main water valve for the hot water faucet was shut off at the hand wash sink outside of the walk-in refrigerator.

[CA] All plumbing and plumbing fixtures shall be installed in compliance with applicable local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair.

[COS] Employee turned on water valve. Hot water was restored to hand wash sink.

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Measured Observations

Item	Location	Measurement	Comments
Hot water	Three-compartment sink	126.00 Fahrenheit	
Pork soup	Walk-in freezer	35.00 Fahrenheit	
Soups	Cook line	169.00 Fahrenheit	
Quail eggs	Food preparation refrigerator	41.00 Fahrenheit	
Fermented pork	Food preparation refrigerator	41.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Crab meat	Food preparation refrigerator	41.00 Fahrenheit	
Warm water	Hand wash sink	105.00 Fahrenheit	
Sliced pork roll	Food preparation refrigerator	40.00 Fahrenheit	

Overall Comments:

- **On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 02/06/2025.**
- **Facility has corrected the following:**
 - **K05M - Hands not clean, improperly washed/gloves not used properly:**
 - **At time of inspection, employees observed properly washing hands as required.**
 - **K06M - Inadequate hand wash facilities: supplied or accessible:**
 - **Hand wash stations throughout facility observed with paper towels and hand soap readily available and easily accessible.**
 - **Minor violation regarding plumbing on hand wash sink observed. See violation above.**
 - **K08M - Improperly using time as a public health control (TPHC), procedures and records:**
 - **Food items subjected to TPHC were properly labeled.**
 - **Written procedures were completed and provided for review.**
 - **A scanned copy of the written procedures was obtained for facility records.**
 - **Ensure written procedures are readily available for review upon request.**
 - **K14M - Food contact surfaces unclean and unsanitized:**
 - **Observed active ware washing during time of follow-up. Sanitizer measured at the required levels. See measured observations.**
- **Facility has earned a green pass placard.**
- **Continue to address all other violations noted on inspection reports.**

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 2/25/2025. 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: Nhan T.
Owner

Signed On: February 11, 2025