

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 FA0275107 - VPHO		Site Address 930 W HAMILTON AV 110, CAMPBELL, CA 95008		Inspection Date 11/20/2025		Placard Color & Score YELLOW 60		
Program PR0415778 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name FIVE STAR VFOOD CORP		Inspection Time 11:45 - 13:40			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By KATE				FSC Son Nguyen 05/03/2028

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		X			N
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures		X		X			N
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				N
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	X	
K30	Food storage: food storage containers identified	X	
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	X	
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	X	
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

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

Inspector Observations: *Employee with gloved hands handled raw beef then proceeded to touch/assemble ready to eat food such as banh mi bread without removing gloves and properly washing hands prior.*

[CA]: *Employees shall properly wash hands when contamination occurs, changing gloves, when changing tasks, prior to handling food, utensils or equipment, after touching body parts, or as required. Employees shall use designated hand sink, soap and disposable paper towels to wash hands.*

[COS]: *Employee removed gloves and washed hands at hand sink.*

note: *banh mi voluntarily discarded.*

Follow-up By 11/24/2025

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

Inspector Observations: *Hand sink at the front bar area did not have hand soap.*

[CA]: *All hand sinks shall be equipped with hand soap and single use towels.*

[COS]: *PIC provided hand soap.*

Follow-up By 11/24/2025

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

Inspector Observations: **REPEAT VIOLATION**

MAJOR:

1. *Egg rolls measured between 124F - 131F. Per Employee, it was cooked approximately 15 minutes prior to measurement.*

2. *Raw bean sprouts in plastic bin container measured at 60F. Employee stated it has been out approximately 1 hour prior to measurement.*

3. *Spicy mayo sauce at bar area measured at 53F. Employee stated it has been out of the refrigerator approximately 1 hour prior to measurement.*

MINOR:

In the walk in cooler, cooked chicken measured at 48F, garlic noodles measured at 46F, and beef measured at 46F. Ambient temperature of unit measured at 48F. Per PIC, the employees adjusted the thermostat of the unit approximately 1 hour prior to measurement.

[CA]: *Potentially Hazardous Food (PHFs) shall be cold held at 41F or below at all times.*

[COS]: *Egg rolls were served within 20 minutes of measurement. Raw beans sprouts were time marked to be discarded 4 hours after it was removed from temperature control. Spicy mayo relocated to bar cooler. Walk in cooler's thermostat was adjusted and ambient temperature was measured at 38F.*

Follow-up By 11/24/2025

Minor Violations

K14 - 3 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

Inspector Observations: 1. **REPEAT VIOLATION* Dish machine was dispensing 0 ppm of Chlorine sanitizer. No active ware-washing at the time of inspection. 3 comp sink with Chlorine available.*

[CA]: *Dish machine shall be capable of dispensing 50 ppm of Chlorine sanitizer. Discontinue use of dish machine until it is properly dispensing 50 ppm of Chlorine sanitizer.*

[SA]: *Use available 3 comp sink and ensure 100 ppm of Chlorine sanitizer is provided when conducting manual ware-washing.*

2. *Accumulation of pink grime on the interior surface of ice machine. No direct contamination observed.*

[CA]: *Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning.*

Follow-up By 11/24/2025

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

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Inspector Observations: *REPEAT VIOLATION*

At the hand sink at cook line, the maximum water temperature measured at 69F.

[CA]: Hand washing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: At the bar 3 comp sink, Chlorine sanitizer solution measured greater than 200 ppm.

[CA]: Maintain Chlorine sanitizer solution at 100 ppm.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *REPEAT VIOLATION*

Multiple food items stored directly on the floor in walk in cooler and walk in freezer.

[CA]: Food shall be stored at least 6 inches elevated from the floor on approved shelving that is easily cleanable (ex. Dunnage racks)

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 walk in cooler measured at 48F.

[CA]: All cooling units shall be able to cold hold PHFs at 41F or below at all times.

[COS]: Thermostat of unit was adjusted and ambient temperature of 38F was measured.

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: Scoop stored in stagnant water that measured at 71F.

[CA]: Scoops and utensils shall be stored in water at 135F or above, in a clean and dry container, or in a dipper well with running water at a rate sufficient to flush away loose particles from utensils when storing in between use.

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 pressure is low at cook line hand sink.

[CA]: Repair hand sink and ensure water pressure is sufficient to properly wash hands.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
water	prep sink	120.00 Fahrenheit	
chicken	1 door under counter cooler	40.00 Fahrenheit	
beef	walk in cooler	41.00 Fahrenheit	thawed from last night
milk	prep line cooler bar area	40.00 Fahrenheit	
raw bean sprouts	prep line cooler 1	41.00 Fahrenheit	
tofu	prep line cooler 1	41.00 Fahrenheit	
chicken	walk in cooler	40.00 Fahrenheit	thawed from last night
rice	rice cooker	149.00 Fahrenheit	
noodles	prep line cooler 2	41.00 Fahrenheit	
shrimp	1 door under counter cooler	38.00 Fahrenheit	
whipping cream	bar cooler	41.00 Fahrenheit	
chicken	prep line cooler 2	40.00 Fahrenheit	
water	3 comp sink bar	121.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted by 11/24/2025 to verify compliance. The first follow up inspection is free of charge, any

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and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298/hr, minimum of one hour.

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 12/4/2025. 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: Thi Nguyen
PIC
Signed On: November 20, 2025