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	Site Address	Inspection Date
FA0205723 - BINH MINH TOFU MANUFACTURING	1180 TULLY RD C, SAN JOSE, CA 95122	10/28/2026
Program	**Owner Name**	**Inspection Time**
PR0302596 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	NGUYEN, ANHDUC	11:07 - 14:20
Inspected By	**Inspection Type**	**Consent By** / **FSC**
CRYSTAL GRIPPIN	ROUTINE INSPECTION	ANHDUC N. & KENNY N. / Kenny Nguyen 10/26/2027

Placard Color & Score
RED
77

	RISK FACTORS AND INTERVENTIONS	IN	OUT Major	OUT Minor	COS/SA	N/O	N/A	PBI
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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records			X	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					N

	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		
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented	X	
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		
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	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

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Follow-up By
11/02/2026

Inspector Observations:
1. Observed 5 live German cockroaches in a binder on a wire rack by the microwave and more than 10 dead cockroaches on the floor by the wire rack and by the chest freezer near the handwash sink. Most recent pest control report not available for review at time of inspection. PIC to email report.
2. Photographs: Taken for documentation purposes.
3. Supervisor Notified: Elizabeth T.
4. Notification: The person in charge during inspection, Anhduc N. and Kenny N., have been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:
1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:
Written procedures for time as a public health control (TPHC) for fried tofu and pudding tofu not available.
[CA] Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC).
[COS] Inspector printed and reviewed TPHC procedures with PIC.

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

Inspector Observations:
[REPEAT] Observed bulk containers with out a label in storage room by back door and in hallway by bathroom.
[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

[REPEAT] Observed open bags of flour in storage/prep area to the far left of the walk-in cooler.
[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

Observed boxes of fish sauce and soup powder stored directly on floor in retail area.
[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

Inspector Observations:
Observed soy milk packaged in the facility without labels in self-service refrigerator. Observed repackaged dried food without label for sell in self-service shelf.
[CA] Bulk food that is available for consumer self-service shall be prominently labeled with either of the following in plain view of the customer: 1) the manufacturer's or processor's label or 2) a card or sign with the common name of the food and list of ingredients in descending order of predominance by weight.
[COS/SA] Food worker placed labels on milk jugs. Repackaged dried food removed from shelf until label can be obtained.

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

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Inspector Observations:
Observed cardboard covering counters, chest freezers, and shelves throughout the facility.
[CA] Remove cardboard from surfaces and discontinue use. Surfaces of equipment shall be smooth, easily cleanable, nonabsorbent, durable, and maintained in good repair.

Observed accumulation of grime on wire racks and on floor in walk-in refrigerator and other areas throughout facility.
[CA] Clean racks and shelving. Maintain in good repair.

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

Inspector Observations:
Lights in the walk-in cooler were not working at time of inspection.
[CA] In every room and area in which any food is prepared, manufactured, processed or prepackaged or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided.

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

Follow-up By 11/02/2026

Inspector Observations:
[REPEAT] Observed front, side, and back door propped open at time of inspection. None of the doors had screen doors.
[CA] Keep doors closed at all times to prevent the entrance and harborage of vermin.

[REPEAT] Observed unused broken equipment and general clutter throughout facility.
[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used. Remove unnecessary and unused items to facilitate cleaning and prevent harborage of vermin.

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

Follow-up By 11/02/2026

Inspector Observations:
[REPEAT] Observed accumulation of food debris, grime, and grease under shelves, on floor, and on walls throughout the facility.
[CA] Deep clean facility. Walls and floors in food preparation area shall be kept clean.

[REPEAT} Observed cardboard covering floors throughout the facility.
[CA] Remove cardboard and discontinue use. The floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

[REPEAT] Observed holes in dry wall across from front counter and in back hall.
[CA] Repair the wall with a durable, smooth, nonabsorbent, and easily cleanable surface.

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

Measured Observations

Item	Location	Measurement	Comments
Tofu filling	Walk-In Cooler	39.00 Fahrenheit	
Tofu Skin	Chest Freezer - Back #1	-5.00 Fahrenheit	
Ambient Temperature	Chest Freezer - Back #2	15.00 Fahrenheit	
Hot Water	Mop Sink	126.00 Fahrenheit	
Tofu	Chest Freezer - Retail Area	-7.00 Fahrenheit	
Hot Water	3-Compartment Sink	123.00 Fahrenheit	
Mingh Ko	2-Door Self Service Cooler	38.00 Fahrenheit	
Soy milk	2-Door Self Service Cooler	38.00 Fahrenheit	IR
Egg roll	Hot Holding Unit	160.00 Fahrenheit	
Tofu	Walk-In Cooler	36.00 Fahrenheit	
Ambient Temperature	2-Door Self Service Cooler	34.00 Fahrenheit	
Warm Water	Handwash Sinks	101.00 Fahrenheit	
Shell egg	Walk-In Cooler	35.00 Fahrenheit	

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Overall Comments:

Facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.

Facility shall remain closed until vermin infestation is completely abated and authorization is provided by this Division.

Requirements Before Reopening:
1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Once the above is corrected, contact the main office at 408-918-3400 to submit the required documentation and schedule the follow-up inspection.

*****Subsequent follow-up inspection after first follow-up shall be billed $290/hour, one hour minimum, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), or $664 for a minimum of two hours, during non business hours and in accordance with the inspector's 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.***

*****A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors.*****

CLOSURE / PERMIT SUSPENSION NOTICE

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 **11/11/2026**.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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Anhduc Nguyen
Owner

Signed On: October 28, 2026