

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 FA0268308 - ANNIE'S VIETNAMESE SANDWICHES		Site Address 2925 PARK AV, SANTA CLARA, CA 95050		Inspection Date 06/23/2026		Placard Color & Score GREEN 89		
Program PR0396118 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ANNIE'S SANDWICHES LLC		Inspection Time 10:00 - 11:15			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By KHANHVAN				FSC Khanhvan Nguyen 05/04/2028

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						S
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		
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						S
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		
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		X
K36	Equipment, utensils, linens: Proper storage and use		
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		
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

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

Inspector Observations: Observed lack of a splashguard between the handwash sink and the adjacent food preparation counter without a splash guard or protection from contamination. [CA] A minimum 6" high metal splash guard shall be installed between the handwash sink and food preparation counter.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: In the 2-door preparation unit, measured pork patty and ham from 43-47F. Foods are stored in plastic container sitting above the cooling inserts. Per employee, foods were recently transferred to the preparation cooler less than 30 minutes ago. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Employee relocated plastic container of foods to the under counter cooler to facilitate rapid cooling.

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

Inspector Observations: Observed a couple of dead insects underneath the 3-compartment sink. [CA] Clean and sanitize affected areas. The premises of a food facility shall be kept free of vermin and other non-disease carrying insects, gnats, ants, fruit flies, and weevils.

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: Observed the use of domestic, unapproved equipment (toaster and upright freezer). [CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
pork patty	2-door preparation unit	43.00 Fahrenheit	43-47F
sanitizer (chlorine)	3-compartment sink	100.00 Fahrenheit	
ambient	1-door upright freezer	10.00 Fahrenheit	
ham	2-door preparation unit	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
ham	2-door upright cooler	41.00 Fahrenheit	
beverages	display cooler	41.00 Fahrenheit	
water	handwash sink (restroom)	100.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	

Overall Comments:

NOTE: Facility lacks a dedicated preparation sink and conducts washing of vegetables (cilantro and cucumber) on-site. Discussed that the 3-compartment sink must be washed and sanitized prior to the use of sink for washing vegetables to prevent cross contamination. Submit a standard operating procedure (SOP) regarding the combined use of the 3-compartment sink for washing vegetables to the district specialist (kathy.vo@deh.sccgov.org) by 7/7/2026.

Facility may be requested to install a preparation sink upon a change in ownership or operation.

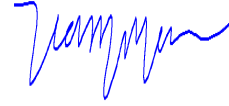
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **7/7/2026**. 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.

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: Khanhvan Nguyen
Owner
Signed On: June 23, 2026