

**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 FA0201933 - VIET'S CORNER		Site Address 15466 LOS GATOS BL 110, LOS GATOS, CA 95032	Inspection Date 09/16/2022
Program PR0302987 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name ANH LE	Inspection Time 16:00 - 16:40
Inspected By MELISSA HUERTA	Inspection Type LIMITED INSPECTION	Consent By THACH LE	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

No major violations were observed during this inspection.

**Minor Violations**

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

*Inspector Observations: Measured cooked shrimp and raw bean sprouts at 50F in cold prep unit inserts closest to food prep sink. Per PIC, foods were placed in refrigeration unit from working cold prep unit within one hour. [CA] Maintain PHFs either cold at or below 41F OR hot at or above 135F. [COS/SA] Operator relocated PHFs to working, adjacent cold prep unit.*

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

*Inspector Observations: 1.) Domestic stove and fryer on counter cooking PHFs, such as frying tofu and boiling raw chicken to cook. No exhaust hood in rear food prep sink where cooking is taking place. [CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. Facility must cease and desist all cooking outside of exhaust hood.*

*2.) Cooking of raw beef, shrimp and chicken are taking place in pizza oven below Type II hood. Accumulation of grease inside and outside exhaust hood canopy. [CA] Pizza oven is only approved for cooking pizzas and not raw meats and chicken since exhaust hood installed is not for grease vapors. Facility is conditionally approved for only reheated pre-cooked chicken and meats.*

*3.) Poor ventilation within facility. HVAC is off and Type II exhaust hood while pizza ovens are on at full capacity (500F). [CA] All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and to provide a reasonable condition of comfort for each employee, consistent with the job performed by the employee. [CA] Mechanical exhaust ventilation shall be on while cooking is taking place.*

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

N/A

**Overall Comments:**

*Facility must limit menu to only pizzas, sandwiches and salads. Domestic rice cooker, stove and fryer removed immediately during inspection. Pizza oven is conditionally approved for only reheated pre-cooked meats and chicken. All raw meats, shrimp, and chicken must be removed from facility by end of day, including cooked chicken breast that was cooked in pot on domestic stove. PIC agreed to purchase pre-cooked chicken, beef, and shrimp from an APPROVED SOURCE and reheat in oven, if needed.*

*A person proposing to build/ remodel a food facility, change menu OR install new equipment shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Cease and desist use of unapproved dish machine. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements. FAILURE TO COMPLY WILL RESULT IN ENFORCEMENT.*

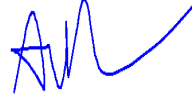
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **9/30/2022**. 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



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**Received By:** ANH LE  
OWNER

**Signed On:** September 16, 2022