

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 FA0262070 - VIEN DONG SUGARCANE AND PASTRY		Site Address 2893 SENTER RD B, SAN JOSE, CA 95111		Inspection Date 09/22/2025		Placard Color & Score YELLOW 77		
Program PR0384323 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name NGUYEN, NGOC DIEP T		Inspection Time 13:30 - 15:00			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By VAN BICH				FSC Not Available

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						S
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						S
K07	Proper hot and cold holding temperatures		X		X			S
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		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		X
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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		X
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		

OFFICIAL INSPECTION REPORT

Facility FA0262070 - VIEN DONG SUGARCANE AND PASTRY	Site Address 2893 SENTER RD B, SAN JOSE, CA 95111	Inspection Date 09/22/2025
Program PR0384323 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name NGUYEN, NGOC DIEP T	Inspection Time 13:30 - 15:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: FOUND A COUPLE OF DOZENS OF EGGROLLS AT 86F ON THE COUNTER NEAR THE HEAT LAMP. [CA] KEEP HOT POTENTIALLY HAZARDOUS FOOD AT 135F OR ABOVE. NOTE: REHEAT TO 165F THEN HOT HOLD AT 135F MINIMUM. COS

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

Inspector Observations: PORK BUNS WERE FOUND WITH NO TIME MARKING FOR USING TIME AS A PUBLIC HEALTH CONTROL. [CA] PROVIDE DATE AND TIME FOR UP TO 4 HRS THAT THE FOOD IS AT ROOM TEMPERATURE. SEE VC&D

Minor Violations

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

Inspector Observations: FOUND THE HOT WATER AT 115F AT THE 3 COMPARTMENT SINK. [CA] PROVIDE HOT WATER AT 120F MINIMUM.

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

Inspector Observations: REPEAT VIOLATION

FOUND PREPACKAGED DESSERT CUPS IN THE SELF SERVE REFRIGERATOR WITH NO LABEL. [CA] PROVIDE LABEL WITH THE FOLLOWING:

1. NAME OF THE FOOD
2. CONTENTS OF THE FOOD IE: OZ
3. INGREDIENTS
4. NAME AND PLACE OF BUSINESS OF THE MANUFACTURER, PACKER, OR DISTRIBUTOR.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: FOUND THE TOILET PAPER ROLL OUTSIDE THE WALL DISPENSER. [CA] PROVIDE ROLL INSIDE THE WALL DISPENSER.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
PASTRIES	REACH DOWN FREEZER	19.00 Fahrenheit	
EGG ROLLS	ON THE COUNTER	86.00 Fahrenheit	
EGGS	REACH IN REFRIGERATOR	40.00 Fahrenheit	
PASTRIES	HOT HOLDING	189.00 Fahrenheit	
EGG ROLLS	REACH DOWN FREEZER	24.00 Fahrenheit	

Overall Comments:

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 **10/6/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0262070 - VIEN DONG SUGARCANE AND PASTRY	Site Address 2893 SENTER RD B, SAN JOSE, CA 95111	Inspection Date 09/22/2025
Program PR0384323 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name NGUYEN, NGOCDIEP T	Inspection Time 13:30 - 15:00

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

Van

Received By: VAN BICH
PIC
Signed On: September 22, 2025