

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 FA0307008 - CHA BO DA NANG		Site Address 2895 SENTER RD 150, SAN JOSE, CA 95111		Inspection Date 10/24/2024		Placard Color & Score YELLOW 69		
Program PR0450444 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name HOA CUONG		Inspection Time 13:25 - 15:30			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By MINH				FSC Exempt

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			
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		X			
K14	Food contact surfaces clean, sanitized						X	
K15	Food obtained from approved source		X		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		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

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

Inspector Observations: FOUND PORK BUNS AT ROOM TEMPERATURE. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. NOTE: THE OPERATOR STATES THEY HAVE BEEN OUT OF TEMPERATURE FOR 2 HRS. SA: THEY WERE PLACED BACK IN THE REFRIGERATOR.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: FOUND 4 5-GALLON BUCKETS WITH SOUP STORED IN HOME DEPOT CONTAINERS IN THE REFRIGERATOR. [CA] [CA] FOOD GRADE CONTAINERS MUST BE USED TO STORE FOOD. THE FOOD IS NOT SAFE TO BE CONSUMED. SA: THE OWNER HAS DECIDED TO TAKE THEM HOME.

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations: FOUND NUMEROUS PREPACKAGED AND NON PREPACKAGED FOOD (NON POTENTIALLY HAZARDOUS FOOD AND POTENTIALLY HAZARDOUS FOOD) WITHOUT A LABEL AND NO RECEIPTS TO SHOW THE SOURCE OF THE FOOD. SUCH FOOD INCLUDED PORK BUNS, SOUPS IN PLASTIC CONTAINERS, DRY MEATS, DESSERTS, 4 5-GALLON BUCKETS OF SOUP. [CA] THE FOOD SOLD IN THIS FACILITY MUST BE FROM AN APPROVED SOURCE. RECEIPTS SHALL BE SHOWN. SA: THE FOOD WAS IMPOUNDED INSIDE 3 REFRIGERATORS AND 2 FREEZERS. NOTE: ONCE THE RECEIPTS HAVE BEEN SHOWN, THE FOOD MAY BE RELEASED FROM THE IMPOUND.

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 85F AT THE HAND WASH SINK IN THE RESTROOM AND THE MOP SINK. [CA] PROVIDE HOT WATER AT 100F AT THE HAND WASH SINK AND 120F AT THE MOP SINK.

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

Inspector Observations: FOUND MANY OF THE POTENTIALLY HAZARDOUS FOOD AND NON POTENTIALLY HAZARDOUS FOOD WITHOUT ANY LABELS. [CA] ENSURE THE PREPACKAGED FOOD HAS LABELS WITH THE FOLLOWING;

1. NAME OF THE FOOD
2. CONTENTS OF THE FOOD IE: OZ
3. INGREDIENTS
4. NAME AND ADDRESS OF MANUFACTURER

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: FOUND A SINGLE GAS BURNER WITH A PROPANE TANK IN THE BACK STORAGE ROOM. [CA] REMOVE THESE ITEMS FROM THE FACILITY.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
DUMPLINGS	REACH DOWN FREEZER	4.00 Fahrenheit	
SOUP	REACH IN REFRIGERATOR	39.00 Fahrenheit	
FISH	SLIDE DOOR REFRIGERATOR	39.00 Fahrenheit	
HOT WATER	HAND WASH SINK	85.00 Fahrenheit	
DESSERTS	SLIDE DOOR REFRIGERATOR	39.00 Fahrenheit	
PORK BUNS	FRONT COUNTER	75.00 Fahrenheit	
HOT WATER	MOP SINK	85.00 Fahrenheit	
BEEF	REACH IN REFRIGERATOR	38.00 Fahrenheit	
CHICKEN	REACH IN FREEZER	3.00 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 **11/7/2024**. 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: PHUNG
EMPLOYEE
Signed On: October 24, 2024