

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0212535 - BANH MI & BOWL		Site Address 4300 GREAT AMERICA PY 172, SANTA CLARA, CA 95051		Inspection Date 10/23/2023	
Program PR0307871 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ELLIS THYME, INC.		Inspection Time 14:15 - 16:00
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By KEVIN VO	FSC Kevin Vo 5/11/2024		

Placard Color & Score
GREEN
84

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	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		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						
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		
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		X
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: MAJOR: Inside upright 2 door refrigerator, measured a small container and a 1 gallon ziplock bag of cooked pork between 48F and 50F. Per operator, the pork was moved to the refrigerator a day prior.

In the preparation refrigerator at the cookline, measured mayo at 51F, patte at 51, Spam at 48F, head cheese at 48F.

[CA] Keep all potentially hazardous food cold held at 41F or below.

[COS] Operator voluntarily discarded the cooked pork, the patte and the mayo in the trash. All PHFs in prep refrigerator reach in portion were moved to upright refrigerator in the back. Operator put a note on the Spam and the head cheese to discard after 4 hours.

MINOR: 4 5 gallon containers of various raw marinated meats observed to be out on the floor in back area. Per operator items will be grilled after done prepping chicken from prep sink. [CA] Use only small portions of food during preparation so that it does not exceed the maximum amount of time allowed for diligent prep (2 hours).[COS] Operator moved 3 of the buckets into reach in cooler.

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: By the cookline, chicken being cooled in a container covered with the lid on. In the back preparation area, beef being cooled in a deep container.

[CA] Cool foods using shallow containers that facilitate heat transfer, such as metal. Containers can be left uncovered or loosely covered to allow rapid cooling. Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 4 inches for liquids.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wet towel stored on the cutting board on the preparation refrigerator.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Chicken	Cookline counter	130.00 Fahrenheit	Cooling
Hot water	3 compartment sink/ Preparation sink	120.00 Fahrenheit	
Tofu	2 door upright refrigerator	39.00 Fahrenheit	
Beef	Containers on the floor by 3 comp sink	51.00 Fahrenheit	Diligent preparation
Pork	Steam table	155.00 Fahrenheit	
Ambient	Cookline preparation refrigerator	44.00 Fahrenheit	
Pork	2 door upright refrigeraator	50.00 Fahrenheit	VC&D
Rice noodles	Preparation	68.00 Fahrenheit	Cooling
Spam	Cookline preparation refrigerator	49.00 Fahrenheit	
Chicken	Steam table	145.00 Fahrenheit	
Mayonnaise	Cookline preparation refrigerator	51.00 Fahrenheit	VC&D
Warm water	Handwash sink/ Restroom	100.00 Fahrenheit	
Shrimp	Steam table	148.00 Fahrenheit	
Milk	2 door upright refrigerator	40.00 Fahrenheit	
Chicken	2 door upright refrigerator	40.00 Fahrenheit	
Beef	On counter by the 2 door upright refrigerator	140.00 Fahrenheit	Cooling
Patte	Cookline preparation refrigerator	51.00 Fahrenheit	VC&D
Chicken	Preparation sink	50.00 Fahrenheit	Diligent preparation

Overall Comments:

Note : During the inspection, observed a significant amount of cooling, facility shall be upgraded to a risk category 3. Billing shall reflect during next permit renewal.

**Joint inspection with Kaya A
Report written by Kaya A**

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 **11/6/2023**. 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: Kevin Vo
Manager

Signed On: October 23, 2023