

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 FA0211172 - CHEZ SOVAN		Site Address 923 N 13TH ST, SAN JOSE, CA 95112		Inspection Date 07/22/2025		Placard Color & Score YELLOW 69		
Program PR0301281 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NONG, NIYUM		Inspection Time 12:00 - 13:45			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By BRIAN				FSC NYUM KIM NONG 05/08/2027

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		X			N
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		
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		X			N

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	X	
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
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		X
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		X
K45	Floor, walls, ceilings: built, maintained, clean		X
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee place raw beef skewers onto the grill, then began preparing drinks without washing hands.*

Follow-up By
07/30/2025

[CA] Wash hands with soap and warm water after contaminating hands and before switching tasks.

[COS] Employee washed hands.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *In the front beverage prep area: observed a large live cockroach on the wall. No other evidence of cockroaches was observed.*

Follow-up By
07/30/2025

[CA] Keep facility clear of vermin.

[SA] PIC killed the cockroach.

Minor violation: *Observed approximately 5-10 flies in the kitchen, especially in the rear storage area.*

[CA] Keep facility clear of flies.

Minor Violations

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

Inspector Observations: *Inside the upright refrigerator across the 3-compartment sink: measured internal temperature of raw beef skewers (48F) and tamarind sauce (44F). PIC stated the beef had been held for 1 hour, and the tamarind sauce had been held since 10am (approximately 2.5 hours prior). Ambient temperature of refrigerator measured 45F.*

[CA] Keep potentially hazardous foods at 41F and below or 135F and above. Adjust refrigerator settings so that it can keep foods cold even during busy prep times.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *Observed raw meat thawing at ambient room temperature near the cookline. Meat measured 41F.*

[CA] Frozen potentially hazardous food shall be thawed using one of the following methods:

- 1) Under refrigeration
- 2) Completely submerged under cold running water of sufficient velocity to flush loose particles
- 3) In a microwave oven
- 4) During the cooking process

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Observed bag of rice stored on the floor in the rear storage room.*

[CA] Store food on approved shelving at least 6 inches above the floor.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Observed heavy accumulation of food debris/grease on metal racks inside upright refrigerators.*

[CA] Keep surfaces clean.

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K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: A metal probe thermometer was not available upon request.

[CA] Obtain a metal probe thermometer to measure internal food temperatures.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: 1) Observed the back door, window, and front door were open during the inspection.

[CA] Keep doors and windows closed to prevent vermin entry.

2) In the back of the kitchen: observed employee purse stored on a shelf directly over a rice scoop container.

[CA] Store personal items away from and below food/food prep areas to prevent contamination.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Observed accumulation of food debris on floors under shelving/equipment, especially along walls.

[CA] Keep floors clean.

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
TAMARIND SAUCE	REAR UPRIGHT REFRIGERATOR	44.00 Fahrenheit	HELD SINCE 10AM
SHRIMP, FISH	UPRIGHT REFRIGERATOR	41.00 Fahrenheit	
RAW BEEF SKEWER	REAR UPRIGHT REFRIGERATOR	48.00 Fahrenheit	HELD FOR 1 HOUR
BEEF SKEWER (COOKED)	COOKING AREA (JUST COOKED)	150.00 Fahrenheit	
HOT/WARM WATER	3-COMPARTMENT SINK (DESIGNATED HANDSINK)	120.00 Fahrenheit	
RICE	POT, REAR PREP AREA	155.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted to assess the major violations listed above. The first follow-up is free of charge. Any additional follow-up inspection(s) shall each be billed \$298/hr during business hours. Failure to comply may result in enforcement action. Please call Mindy Nguyen at (408) 918-3490 if there are any changes or updates.

Have professional pest control service the facility before the follow-up inspection. EMAIL PEST CONTROL REPORT TO MINDY.NGUYEN@DEH.SCCGOV.ORG BY END OF WEEK.

Note: The kitchen may not have sufficient lighting. Ensure lighting fulfills the following requirements:

In every room and area in which any food is prepared, manufactured, processed or prepackaged or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided to produce the following light intensity:

- At least 10 foot candles: In walk-in refrigerator, working surface in bar, inside equipment such as reach-in or under the counter refrigerator.

- At least 20 foot candles: At surface where food is provided for customer self-service, fresh produce or prepackaged food is offered for sale or consumption, server stations, in areas used for handwashing, warewashing, utensil storage and in toilet rooms, in all areas and rooms during cleaning.

- At least 50 foot candles: in all areas where food is prepared (except server stations) or where employee works with utensils and equipment such as knives, slicers etc. where employee safety is a factor.

Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles.

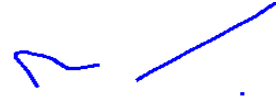
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **8/5/2025**. 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.

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: Brian Nong
Owner

Signed On: July 22, 2025