

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 FA0300323 - LO BANH CUON THANH TRI		Site Address 2549 S KING RD A15, SAN JOSE, CA 95122		Inspection Date 06/13/2025		Placard Color & Score YELLOW 68		
Program PR0440902 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name SON NGUYEN		Inspection Time 12:25 - 13:25			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By SON (VIA PHONE)				FSC Son Nguyen 06/16/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				S
K02	Communicable disease; reporting/restriction/exclusion	X						
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		N
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures						X	
K08	Time as a public health control; procedures & records		X		X			N
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	X	
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		
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 FA0300323 - LO BANH CUON THANH TRI	Site Address 2549 S KING RD A15, SAN JOSE, CA 95122	Inspection Date 06/13/2025
Program PR0440902 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name SON NGUYEN	Inspection Time 12:25 - 13:25
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Hand wash sink in the front area has been completely removed.

*** Per plan check inspection report on 3/22/2021, removal of the hand sink and finish of the flooring is approved on the condition that the storage and front working area is not to be used for food preparation or open food. At time of the inspection, facility is maintaining opened food inside an inoperable hot holding unit covered with plastic wrap. Food (rice rolls) are portioned into to-go containers by employee using loose single-use gloves.**

Hand wash station in the back preparation area observed completely obstructed with hotel pan cover with utensils stacked on top. Hand soap observed brown and appears to have not been used for some time. When questioned about hand washing, employee stated that hands are washed inside the restroom.

Hand wash station inside the restroom lacked paper towels at time of inspection.

[CA] Provide sufficient number and conveniently locate handwash sinks near food prep area or warewashing area. Handwashing facility shall be clean, unobstructed, and accessible at all times. Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers. Hand soap and paper towels shall be readily available and easily accessible at all times.

[COS] Obstructions were removed. Paper towels were provided at the hand sink in the restroom.

**** Repeat violation.**

Follow-up By
06/17/2025

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

Inspector Observations: Four different types of rice roll and fancy pork rolls offered for sales at the front sales area subjected to time as a public health control (TPHC) were not properly documented. Employee stated that rice rolls were new. Owner over the phone stated that the rice rolls are supplied to the facility at 8:00 AM and again at 12:00 PM, and are discarded if not sold after 4 hours.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] Employee filled out time log for rice rolls.

**** Repeat violation.**

Follow-up By
06/17/2025

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Employees' three-year food handler cards unavailable for review.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

OFFICIAL INSPECTION REPORT

Facility FA0300323 - LO BANH CUON THANH TRI	Site Address 2549 S KING RD A15, SAN JOSE, CA 95122	Inspection Date 06/13/2025
Program PR0440902 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name SON NGUYEN	Inspection Time 12:25 - 13:25

Inspector Observations: Hot water at the three-compartment sink measured at 118F.

Hand wash sink inside the restroom lacked warm water. Water measured at 71F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

**** Repeat violation.**

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Heavy leak observed below the waste drain pipe of the three-compartment sink on the right and left side basins. Waste drain is caught using aluminum trays and directed into the floor sink.

Follow-up By
06/17/2025

[CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system. Investigation cause and repair in an approved manner.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1-2 live flies observed inside the food sale area.

[CA] Use any and all approved methods to abate live flies.

**** Repeat violation.**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Facility has opened food in unapproved areas.

Follow-up By
06/17/2025

Per permit condition, " the storage/front working area is not allowed to be used for food preparation or open food storage."

[CA] All food shall be separated and protected from possible contamination.

Facility is to immediate cease and desist maintaining food in the front working area. All food shall be maintained in the back kitchen area.

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

Inspector Observations: Restroom door maintained propped opened.

[CA] Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.

Toilet paper roll maintained outside of dispenser.

[CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

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

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

N/A

OFFICIAL INSPECTION REPORT

Facility FA0300323 - LO BANH CUON THANH TRI	Site Address 2549 S KING RD A15, SAN JOSE, CA 95122	Inspection Date 06/13/2025
Program PR0440902 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name SON NGUYEN	Inspection Time 12:25 - 13:25

Overall Comments:

- Two or more major violations were observed during the routine inspection.
- A follow-up inspection will be conducted to verify compliance of all major violations.
- Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non-business hours, and upon inspector availability.
- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

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 6/27/2025. 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: Loan
Employee
Signed On: June 13, 2025