

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 FA0256499 - TRUONG THANH RESTAURANT		Site Address 680 BARBER LN, MILPITAS, CA 95035		Inspection Date 04/28/2026		Placard Color & Score GREEN 81		
Program PR0374573 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LY, NHAN		Inspection Time 11:05 - 12:40			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By NHAN LY				FSC Nhan Ly 05/10/2027

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			S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records	X						S
K09	Proper cooling methods	X						S
K10	Proper cooking time & temperatures	X						S
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	X			
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						S

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		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:

Potentially hazardous foods, including beef, pork belly, shrimp, vermicelli noodles, pork meatballs, and imitation crab measured between 54F and 55F while maintained in the two-door reach-in cooler adjacent to the front register. Ambient of the unit measured 54F via a probe placed inside. Per the owner, items had been relocated to the unit 2 hours prior. Owner states that potentially hazardous foods are not maintained in the two-door reach-in cooler or the prep cooler overnight; All foods are stored in the upright coolers/freezers/freezer chests at the back of the kitchen overnight.

Rice measured 98F while maintained in a turned-off rice warmer. Per the owner, rice had been cooked less than 1 hour prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Potentially hazardous foods were relocated to working, upright refrigeration units at the rear of the kitchen facility. Rice warmer turned on; Rice reheated to greater than 165F and maintained hot.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee observed picking her nose with a gloved finger, then attempted to resume food preparation before being stopped.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.**
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.**
- (3) After using the toilet room.**
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.**
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.**
- (6) After handling soiled equipment or utensils.**
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.**
- (8) When switching between working with raw food and working with ready-to-eat food.**
- (9) Before initially donning gloves for working with food.**
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.**
- (11) After engaging in other activities that contaminate the hands.**

[COS] Employee properly washed hands.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

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Inspector Observations:

1. Chlorine sanitizer measured 25 ppm in the mechanical dishwasher while not in active use to wash dishes/utensils.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

2. Accumulation of old food and debris on meat slicer. Meat slicer not actively in-use.

Accumulation of black, mold-like substances in the crevices/scratches of the cutting board maintained on top of the prep cooler across from the cook-line.

[CA] Food contact surfaces shall be maintained clean.

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

Inspector Observations:

Water measured at 74F maximum in the hand wash sink in the restroom.

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

[COS] Owner adjusted the diverter valve underneath the sink. Water remeasured at 103F.

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:

Ambient of the two-door reach-in cooler adjacent to the front register measured 54F via probe.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
frozen raw shrimp	upright freezer - left	19.00 Fahrenheit	
bean sprouts	upright cooler - right - produce	41.00 Fahrenheit	
tempura sauce	stovetop	159.00 Fahrenheit	
sliced pork belly	prep cooler	41.00 Fahrenheit	
cooked snapper	prep cooler - on ice	37.00 Fahrenheit	
chicken broth	upright cooler - left	41.00 Fahrenheit	
ambient	two-door reach-in cooler - front register	54.00 Fahrenheit	
frozen pig tripe	freezer chest - left	18.00 Fahrenheit	
ambient	glass-door upright cooler	41.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	25.00 PPM	
udon noodles	counter	1.25 Hours	TPHC
warm water	hand sink - restroom	74.00 Fahrenheit	corrected to 103F
frozen chicken leg	freezer chest - right	16.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
fried shrimp	fryer	219.00 Fahrenheit	final cook temp
ambient	prep cooler	41.00 Fahrenheit	
cooked chicken	grill	179.00 Fahrenheit	final cook temp
warm water	hand sink - kitchen	100.00 Fahrenheit	
frozen beef tendon balls	upright freezer - right	21.00 Fahrenheit	
beef tripe	prep cooler	41.00 Fahrenheit	
chicken broth	stovetop	171.00 Fahrenheit	
cooked pork meatballs	prep cooler	40.00 Fahrenheit	

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Overall Comments:

*Notes:

- *Per the owner, facility is serviced twice a month by a licensed pest control service. Pest control service reports provided for review.*
- *Facility is properly cooling chicken stock/soups using an ice bath in the preparation sink*
- *Facility is adhering to TPHC requirements for noodles subjected to time as a public health control (4-hour rule) while maintained out in ambient. Container of udon noodles observed properly time labeled.*

Conducted in conjunction with CO0159491.

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 **5/12/2026**. 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: Trinh
Employee
Signed On: April 28, 2026