

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 FA0254344 - ANGLE CHAO VIT THANH DA		Site Address 1111 STORY RD 1015, SAN JOSE, CA 95122		Inspection Date 01/26/2026		Placard Color & Score GREEN 73		
Program PR0370938 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NGUYEN, HUY		Inspection Time 15:00 - 15:55			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By HUYEN				FSC Not Available

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X				N
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	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	X	
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	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		X
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: The only hand wash station is obstructed with a merchandiser refrigerator in front and a serving tray placed on top of the wash basin. At the time of inspection, facility was still operating while conducting deep cleaning.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Obstruction was removed.

Minor Violations

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

Inspector Observations: Five-year Food Safety Certified (FSC) manager certificate expired in August of 2025.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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

Inspector Observations: Two large pots of soup cooling by the rear door of the facility stacked on top of each other. Soup had not reach cooling temperature yet and measured above 135F.

[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids. Properly store cooling foods in such a way to allow proper air flow.

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

Inspector Observations: Chlorine sanitizer at the undercounter dish machine measured at 25 PPM.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM or per manufacturer specifications.

[SA] Temporarily utilize two-compartment sink to conduct manual ware washing and sanitization.

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: Food and equipment temporarily stored in the hallway of the mall.

[CA] Food or food related equipment shall be stored in an approved fully enclosed food facility.

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: Food preparation sink is completely obstructed and covered.

[CA] The food prep sink shall be accessible and/or unobstructed at all times.

Cardboard used to line floors, shelving, and below cutting boards.

[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

Observed the right side door of the food preparation refrigerator detached from the hinge.

[CA] Repair door in an approved manner. Equipment shall be in food repair.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

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Inspector Observations: *Observed buckets of cooked poultry carcasses and opened garbage cans with food maintained outside in the parking lot behind the facility.*

[CA] *Refuse containers shall be covered at all times when not in use.*

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

Inspector Observations: *Heavy accumulation of grease and food debris observed on floor and walls around the cook line.*

Accumulation of debris and grime observed below the ware wash sink and around the undercounter dish machine.

[CA] *Walls and/or floors in food preparation area shall be kept clean. Regularly clean under equipment to prevent accumulation of debris.*

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: *--48 HOUR NOTICE--*

Follow-up By
01/28/2026

Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$ 1,975.00. Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

**** Invoice provided to owner.**

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.
Needs Improvement - Proper cooling methods.
Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
Coagulated duck blood	Two-door merchandiser refrigerator	38.00 Fahrenheit	
Raw shrimp	Two-door merchandiser refrigerator	37.00 Fahrenheit	
Cut tomato	Food preparation refrigerator	41.00 Fahrenheit	
Warm water	Hand wash sink	102.00 Fahrenheit	
Soup	Hot holding	198.00 Fahrenheit	
Raw pork	Two-door merchandiser refrigerator	36.00 Fahrenheit	
Rice with mung bean	Two-door merchandiser refrigerator	41.00 Fahrenheit	
Hot water	Two-compartment sink	127.00 Fahrenheit	
Ambient	Two-door upright refrigerator	37.00 Fahrenheit	
Ambient	Chest freezer	1.00 Fahrenheit	
Bean sprouts	Food preparation refrigerator	41.00 Fahrenheit	

Overall Comments:

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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 2/9/2026. 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: Huyen
Owner
Signed On: January 26, 2026