

**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<br>FA0254034 - SJ QUAN NGON                                     |   | Site Address<br>1111 STORY RD 1021, SAN JOSE, CA 95122 | Inspection Date<br>07/29/2025    |
| Program<br>PR0370195 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |   | Owner Name<br>NGUYEN, TRUNG                            | Inspection Time<br>15:15 - 16:10 |
| Inspected By<br>HENRY LUU  | Inspection Type<br>FOLLOW-UP INSPECTION | Consent By<br>VINH T.                                  |                                  |

|   |
|---|
| Placard Color & Score<br><b>GREEN</b><br><b>N/A</b> |
|---|

**Comments and Observations**

**Major Violations**

Cited On: 07/28/2025

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

**Compliance of this violation has been verified on: 07/29/2025**

**Minor Violations**

Cited On: 07/29/2025

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

**Inspector Observations: Hot water measured at 115F at the three-compartment sink and food preparation sink.**

**[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.**

Cited On: 07/29/2025

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

**Inspector Observations: 2-3 dead cockroaches observed on cobwebs between the wall of the three-door upright refrigerator and wall of the entrance into the kitchen.**

**No other live or dead activity was observed throughout the facility.**

**[CA] Clean and sanitize area of dead cockroaches.**

**Measured Observations**

| Item               | Location                  | Measurement | Comments |
|--------------------|---------------------------|-------------|----------|
| Chlorine sanitizer | Undercounter dish machine | 50.00 PPM   |          |

**Overall Comments:**

- On-site for operator requested follow-up inspection after facility was closed due to evidence of a vermin infestation during a routine inspection on 7/28/2025.

- Facility has:

- Received pest control services, first treatment on 7/28/2025, and an additional treatment in the morning 7/29/2025.
- Pest control reports were emailed to this Division. Pest control reports were also provided during the follow-up inspection.
- Scheduled for additional treatments of facility on 7/31/2025.
- Checklist for reopening after closure due to vermin infestation has been signed off and emailed to this Division prior to follow-up.

- Facility is hereby authorized to reopen and resume operations.

- Continue to clean and maintain facility free of vermin.
- Continue to address all other violations noted on inspection reports.

\* Note:

- Clean and sanitize the affected area(s) and equipment.
- Seal holes (e.g. in walls and ceilings, repair coved base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed; screen openable windows.
- Eliminate harborage inside and outside of the facility - remove unused/cast-off equipment, contributory vegetation, etc.)
- Eliminate food and water sources inside and outside the facility.
- Properly store items (e.g. at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed

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*and disorganized storage areas).*

*- Properly store and dispose of garbage and other waste (e.g. bagged wastes, keep dumpster lids closed, frequent removal).*

## FACILITY RE-OPENED / PERMIT REINSTATED

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 **8/12/2025**. 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 |



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Received By: Ngan N.  
Daughter  
Signed On: July 29, 2025