

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 FA0286058 - BANH CUON ONG TA | Site Address 999 STORY RD 9030, SAN JOSE, CA 95122 | Inspection Date 07/03/2024 |
| Program PR0428900 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name PHAM, LY | Inspection Time 15:30 - 16:20 |
| Inspected By HENRY LUU | Inspection Type FOLLOW-UP INSPECTION | Consent By THU |

| |
|---|
| Placard Color & Score GREEN N/A |
|---|

Comments and Observations

Major Violations

Cited On: 06/24/2024

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 07/03/2024

Cited On: 06/24/2024

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

Compliance of this violation has been verified on: 07/03/2024

Cited On: 06/24/2024

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

Compliance of this violation has been verified on: 07/03/2024

Minor Violations

Cited On: 07/03/2024

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

Inspector Observations: Dead cockroaches were observed inside crevices of the component of the water filtration system.

One dying cockroach observed observed on wall below the left side drain board of the three-compartment sink.

Facility was serviced on 6/25/2024 and again on 7/2/2024. Pest control reports were provided for review upon request. Per owner facility will continue with weekly pest control services until infestation is completely under control, and then will continue with monthly services.

No other activity was observed.

[CA] Clean and sanitize area of dead cockroaches. The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

[COS] Employee abated dying cockroaches.

Measured Observations

| Item | Location | Measurement | Comments |
|-----------|------------------------|-------------------|----------|
| Hot water | Three-compartment sink | 126.00 Fahrenheit | |

Overall Comments:

- On-site for operator scheduled follow-up inspection after facility was closed during a routine inspection on 6/24/2024 due to vermin.

- At time of follow-up inspection, facility had conducted multiple treatments of the facility and conducted deep cleaning in the entire kitchen.

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- **Minor activity was still observed. See violation above.**

- **Vermin was abated on-site.**

- **No other activity was observed.**

- **Facility is hereby authorized to reopen and resume operations.**

- **Prior to reopening, conduct final cleaning and sanitization of all food and non-food contact surfaces.**

- **Continue to clean and maintain facility free of vermin.**

- **Conduct deep cleaning to remove food sources, i.g. in-between stainless steel walls and preparation table in the middle of the kitchen, cooking equipment, underneath preparation tables, etc.**

- **Seal and remaining holes, gaps, cracks, and/or crevices.**

- **Inspection, discard, and/or replace cardboard boxes with plastic containers with rigid lids.**

- **A second chargeable follow-up inspection will be conducted within the next two weeks to verify compliance of K23M.**

- **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.**

- **Since facility remained closed, all other major violations were discussed with owner and manager.**

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 7/17/2024. 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: Kaylee
Owner
Signed On: July 03, 2024