

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 FA0275107 - VPHO	Site Address 930 W HAMILTON AV 110, CAMPBELL, CA 95008	Inspection Date 03/26/2025
Program PR0415778 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name FIVE STAR VFOOD CORP	Inspection Time 14:00 - 15:10
Inspected By PRINCESS LAGANA	Inspection Type LIMITED INSPECTION	Consent By KENNETH

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: -At the front bar area, a condensed milk bottle was left out for approximately less than 3 hours per front staff and measured at 69F.

-Raw bean sprouts in white plastic container pan with insufficient ice measured at 53F. Per front staff, raw bean sprouts was taken from the walk in cooler and into the white plastic container approximately 30 minutes prior to measurement.

[CA]: Potentially Hazardous Food (PHFs) shall be cold held at 41F or below at all times.

[COS]: Condensed milk bottle was relocated to prep line cooler to cool down. More ice was placed into the raw bean sprouts container to properly submerge it and rapidly cool it.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: 1. At the front bar hand sink, single use towels were stored out of the dispenser.

[CA]: Single use towels shall be properly stored in a permanently installed dispenser.

2. At the front bar hand sink, the dispenser was observed in disrepair.

[CA]: Single use towel dispenser shall be in good repair.

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: The dish machine was dispensing 0 ppm of Chlorine sanitizer. No active ware-washing at the time of inspection. 3 comp sink with Chlorine available.

[CA]: Dish machine shall be capable of dispensing 50 ppm of Chlorine sanitizer. Discontinue use of dish machine until it is properly dispensing 50 ppm of Chlorine sanitizer. Use available 3 comp sink and ensure 100 ppm of Chlorine sanitizer is provided when conducting manual ware-washing.

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

Inspector Observations: 1. At the hand sink at cook line, the maximum water temperature measured at 66F.

[CA]: Hand washing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

2. At the bar 3 comp sink, the maximum water temperature measured at 116F.

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

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: A ~5 inch plastic perforated tray with washed lettuce stored on top of the trash can (tray partially submerged in the top portion of trash bin). Contamination of food not determined.

[CA]: Food shall be stored in a clean, dry location, where it is not exposed to splash, dust, vermin, or other forms of contamination or adulteration, and at least six inches above the floor.

[COS]: Lettuce was voluntarily discarded and tray was relocated to 3 comp sink to be ware-washed.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

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Inspector Observations: *Combination pho and other food containers stored directly on the floor in walk in cooler and walk in freezer.*

[CA]: *Food items must stored at least six (6) inches elevated from the floor to prevent contamination.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Leak observed from the 3 comp sink drain pipe.*

[CA]: *Repair drain pipe and maintain in good condition. Waste water shall be properly disposed of indirectly through an approved floor sink connected to an approved sewer system.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
brisket, filet mignon, meatball, tendon, trip	prep line cooler 1	41.00 Fahrenheit	
house combination pho broth	walk in cooler	41.00 Fahrenheit	
tripe	walk in cooler	40.00 Fahrenheit	
bean sprouts	prep line cooler 2	41.00 Fahrenheit	
water	hand sink at cook line	66.00 Fahrenheit	
rice noodles	walk in cooler	41.00 Fahrenheit	
house combination pho broth	hot holding on stove top	193.00 Fahrenheit	
raw beef	drawer cooler	41.00 Fahrenheit	
water	3 comp sink kitchen	120.00 Fahrenheit	

Overall Comments:

Limited inspection in conjunction with CO0156513.

conducted exit interview with Owner/Manager via phone call.

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 **4/9/2025**. 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: Kenneth Nguyen
Server
Signed On: March 26, 2025