

# 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 FA0258800 - AN VAT NHA CAM		Site Address 1111 STORY RD 1011, SAN JOSE, CA 95122		Inspection Date 07/23/2024	
Program PR0379068 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name AN VAT NHA CAM CORPORA		Inspection Time 14:05 - 15:05
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By CAM	FSC Obtain by 09/06/2024	

Placard Color & Score
<b>GREEN</b>
<b>87</b>

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						
K03 No discharge from eyes, nose, mouth	X						S
K04 Proper eating, tasting, drinking, tobacco use			X				N
K05 Hands clean, properly washed; gloves used properly	X						S
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods					X		
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		
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		
K36 Equipment, utensils, linens: Proper storage and use	X	
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: Flat of raw shelled eggs maintained out in ambient temperature measured at 70F. Owner stated that eggs were purchased in the morning.**

**Two dispensers of milk tea maintained out in ambient temperature measured at 65F. Employee stated that milk tea is prepared in the morning and is cooled. When needed, dispensers are refilled and is usually gone within one to two hours. Current container of milk tea was refilled less than an hour prior.**

**[CA] Raw shelled eggs shall be maintained at 45F and below. All other PHFs shall be held at 41°F or below or at 135°F or above.**

**[COS/SA] Flat of eggs was relocated into the three-door upright refrigerator to immediately cool. Milk tea placed on time as a public health control (TPHC) and is to be discarded if not used within 4 hours.**

**\* TPHC written procedures reviewed with owner and employees.**

### Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

**Inspector Observations: Employees' personal beverages observed stored in areas of food preparation.**

**[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.**

**- Provide designated location for employees to store personal food and beverages, separate and away from food preparation, food storage, and food contact surfaces.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Ice scoop maintained inside ice chest with handle in contact with consumable ice.**

**[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.**

### Performance-Based Inspection Questions

Needs Improvement - Proper eating, tasting, drinking, tobacco use.

### Measured Observations

Item	Location	Measurement	Comments
Hot water	Three-compartment sink	121.00 Fahrenheit	
Cooked chicken feet	Three-door upright refrigerator	40.00 Fahrenheit	
Cooked beef tendon	Three-door upright refrigerator	40.00 Fahrenheit	
Raw shelled eggs	Three-door upright refrigerator	41.00 Fahrenheit	
Prepackaged marinated chicken feet	Merchandiser refrigerator	40.00 Fahrenheit	
Ambient	Food preparation refrigerator	50.00 Fahrenheit	Refrigerator did not contain any PHF items. If and when refrigerator is used for the storage of PHF items, ensure unit is able to maintain PHF at 41F or below.
Milk	Merchandiser refrigerator	41.00 Fahrenheit	

### Overall Comments:

**- Invoice provided to owner.**

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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 **8/6/2024**. 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



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**Received By:** Thi Thu Cam  
Owner

**Signed On:** July 23, 2024