

**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 07/18/2024
Program PR0428900 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name PHAM, LY	Inspection Time 15:10 - 15:30
Inspected By HENRY LUU	Inspection Type LIMITED INSPECTION	Consent By THU	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

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

**Inspector Observations:** *Box of fancy pork maintained out in ambient temperature measured at 91F. Manager stated that items were bought in the morning hot, and has been kept out for approximately one and a half hours.*

**Colander of blanched bean sprouts and julienned cucumbers maintained out in ambient temperature measured at 80F. Manager stated that items were prepared approximately 30 minutes prior.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**  
**[COS] Fancy pork was placed inside the refrigerator to immediately cool. Blanched bean sprouts and cucumbers were placed on TPHC.**

**Minor Violations**

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

**Inspector Observations:** *Observed employees eating inside kitchen facility.*  
**[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.**

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

**Inspector Observations:** *The only hand wash station inside the kitchen partially obstructed with garbage cans and food equipment placed in front.*  
**[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. Remove obstructions.**

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

**Inspector Observations:** *Numerous PHF items cooling kept tightly covered and/or placed inside refrigerators when items have not yet reached cooling temperatures.*  
**- Meat filling maintained inside merchandiser refrigerator cooling at 170F.**

**[CA] Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.**

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

N/A

**Overall Comments:**

**- On-site for complaint investigation.**

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**- Due to various violations observed during the investigation, a limited inspection was conducted.**

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 **8/1/2024**. 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:** Kaylee  
Owner

**Signed On:** July 18, 2024