

# 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 FA0207146 - PHI HU TIEU NAM VANG NEM LAI VUNG DAC BI	Site Address 1818 TULLY RD 110, SAN JOSE, CA 95122	Inspection Date 11/28/2023
Program PR0330111 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name TA, PHI HUNG	Inspection Time 13:30 - 14:20
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By PHI HUNG TA

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 11/28/2023

K14 - 8 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

**Compliance of this violation has been verified on: 11/28/2023**

Cited On: 11/28/2023

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Compliance of this violation has been verified on: 11/28/2023**

Cited On: 11/28/2023

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

**Compliance of this violation has been verified on: 11/28/2023**

#### Minor Violations

N/A

#### Measured Observations

Item	Location	Measurement	Comments
Hot water	Two-compartment ware wash sink	130.00 Fahrenheit	
Hot water	Food preparation sink	134.00 Fahrenheit	
Hot water	Hand wash sink	129.00 Fahrenheit	

#### Overall Comments:

- On-site for operator scheduled follow-up inspection after facility was closed due to lack of hot water.
- Facility has corrected the following:
  - K14 - Food contact surfaces, unclean, and unsanitized:
    - Soiled equipment has been cleaned and sanitized.
    - Ensure all food contact surfaces are properly cleaned and sanitized, and is properly stored to prevent contamination.
  - K21M - Hot and cold water not available:
    - Hot water has been restored to facility. See measured observations.
  - K23M - Observed rodents, insects, birds, or animals:
    - No cockroach activity was observed during follow-up inspection.
- Facility is hereby authorize to reopen and resume operations.
- Continue to address all other violations noted on previous inspection reports.

# OFFICIAL INSPECTION REPORT

Facility FA0207146 - PHI HU TIEU NAM VANG NEM LAI VUNG DAC BI	Site Address 1818 TULLY RD 110, SAN JOSE, CA 95122	Inspection Date 11/28/2023
Program PR0330111 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name TA, PHI HUNG	Inspection Time 13:30 - 14:20

## 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 **12/12/2023**. 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:** Phi Hung Ta  
Owner

**Signed On:** November 28, 2023