

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 FA0252357 - HUONG LAN SANDWICH #4		Site Address 41 SERRA WY 108, MILPITAS, CA 95035		Inspection Date 11/07/2022		Placard Color & Score <div style="background-color: black; color: white; padding: 10px; text-align: center;"> YELLOW 57 </div>		
Program PR0367300 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LUONG, HAI VAN		Inspection Time 12:15 - 15:30			
Inspected By GLENCIJOY DAVID		Inspection Type ROUTINE INSPECTION		Consent By NHUNG VO				FSC Hai Luong 03/01/2025

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						S
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						N
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		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				S
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	X	
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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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	X	
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:

REPEAT VIOLATION

Measured fish cake at 57F and bbq pork at 56F on counter. Per employee, food has been out for less than one hour.

Measured bean sprouts at 52F in side prep cooler. Per employee, food has been out for less than one hour.

Measured rice at 64F on cart. Per employee, rice is from yesterday.

Measured rice at 48F, beef at 44F, noodles at 46F, and bean sprouts at 45F in walk in cooler. Per employee, foods were used today and placed into cooler or were cooked this morning. Measured ambient air at 47F in walk in cooler.

Measured boba at 67 on counter. Per employee, was made the same time as the food in the time log.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Fish cake and bbq pork were moved into sandwich prep cooler. Bean sprouts was left in the cooler. Rice was voluntarily discarded into garbage. All PHFs in walk in cooler were moved to other coolers or freezer. Boba was discarded with foods at 2PM.

Follow-up By 11/14/2022

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

Inspector Observations:

REPEAT VIOLATION

Spring rolls and rice plates on counter for self-service were not time marked at beginning of inspection. [CA] When time is used as a public health control, PHFs shall be accurately time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. [COS] All food on TPHC was time marked accurately by the end of the inspection.

Follow-up By 11/14/2022

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: All food handler cards expired in 2021. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire and shall be available for review at all times.

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

Inspector Observations:

REPEAT VIOLATION

Containers of chicken and short ribs were cooling in containers with tightly covered plastic. [CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

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

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Inspector Observations:

REPEAT VIOLATIONS

Accumulation of black and brown mold-like substance on inner panel of ice machine. [CA] Clean and sanitize interior of ice machine regularly.

Clean, wet containers are stacked directly on top of one another and stored in a way that does not facilitate air drying. [CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

Accumulation of debris on meat slicer. Meat slicer was not in use at time of inspection. [CA] Meat slicer shall be washed, rinsed and sanitized every 4 hours or less after initial use. The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.

Accumulation of debris on equipment in storage. [CA] The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

REPEAT VIOLATION

Wok station is disposing wastewater into floor sink via foil food pan. Wok station wastewater disposal is indisrepair. [CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage.

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

Inspector Observations:

REPEAT VIOLATION

Flies are present in prep area. [CA] Food facility shall be kept free of insects, weevils, ants, gnats, and fruit flies.

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: Bag of bread stored on drainboard of handwash sink. [CA] All food shall be separated and protected from possible contamination.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

REPEAT VIOLATION

Accumulation of debris and grease on exterior of cooking equipment, cooler gaskets, refrigeration, and shelving. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

REPEAT VIOLATION

Measured ambient air at 47F in walk in cooler. Accumulation of ice on condenser in walk in cooler. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Follow-up By
11/14/2022

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:

REPEAT VIOLATIONS

Tongs stored hanging on inside of handwash sink. [CA] Multi-use utensils will be stored in a way that the working part of the utensil may not become contaminated.

Bowls with no handles used as scoops for bulk foods. Scoop handles are stored in direct contact with food. [CA] Provide scoop with handle and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

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K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Accumulation of grease and debris on hood and hood filters. [CA] Clean mechanical exhaust hood and filters of accumulations.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

REPEAT VIOLATIONS

Accumulation of debris and water on floors throughout prep area. Accumulation of debris on ceilings throughout prep area. [CA] Floors and ceilings in food preparation area shall be kept clean.

Missing and cracked floor tiles and cove basing throughout prep area. [CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Ceiling in customer area is leaking water. Two buckets are stored in customer area to catch water. [CA] Repair ceiling and holes in structure and maintain in good repair to prevent pest harborage and prevent leaking.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

Item	Location	Measurement	Comments
pate	prep cooler - sandwiches	37.00 Fahrenheit	
grilled pork	prep cooler - sandwiches - reach in	41.00 Fahrenheit	
chicken	prep cooler - sandwiches	41.00 Fahrenheit	
nem heo	clear door cooler - customer - meat	45.00 Fahrenheit	
bean sprouts	prep cooler - side	52.00 Fahrenheit	
pork	clear door cooler - prep area	41.00 Fahrenheit	
pudding	clear door cooler - drinks	41.00 Fahrenheit	
bean sprouts	walk in cooler	45.00 Fahrenheit	
pork	walk in freezer	15.00 Fahrenheit	IR
rice	cart	64.00 Fahrenheit	
pork	stove	150.00 Fahrenheit	
rice	walk in cooler	48.00 Fahrenheit	
milk	prep cooler - drinks	41.00 Fahrenheit	
chlorine	three compartment sink	100.00 PPM	
hot water	handwash sink	100.00 Fahrenheit	
grilled pork	prep cooler - sandwiches	41.00 Fahrenheit	
eggs	stove	150.00 Fahrenheit	
noodles	walk in cooler	46.00 Fahrenheit	
bbq pork	prep cooler - sandwiches	41.00 Fahrenheit	
hot water	two compartment sink	120.00 Fahrenheit	
bbq pork	counter	41.00 Fahrenheit	
chicken	cart	137.00 Fahrenheit	
bbq pork	prep cooler - sandwiches - reach in	41.00 Fahrenheit	
beef	walk in cooler	44.00 Fahrenheit	
coffee jelly	prep cooler - drinks	41.00 Fahrenheit	
ambient air	walk in cooler	47.00 Fahrenheit	
beef ball	prep cooler - sandwiches - reach in	41.00 Fahrenheit	
fish	clear door cooler - prep area	39.00 Fahrenheit	
short ribs	cart	163.00 Fahrenheit	
meatloaf	walk in cooler	52.00 Fahrenheit	prep
che thai dessert	clear door cooler - customer - dessert	41.00 Fahrenheit	
fish	walk in freezer	20.00 Fahrenheit	IR
fish cake	counter	57.00 Fahrenheit	
bbq pork	counter	56.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
ham	prep cooler - sandwiches - reach in	41.00 Fahrenheit	
tofu	prep table	67.00 Fahrenheit	prep

Overall Comments:

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 **11/21/2022**. 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.

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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: Ngoc Nguyen
Employee

Signed On: November 07, 2022