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: FA0262969 - BANH XEO NGON
Site Address: 3005 SILVER CREEK RD #176, SAN JOSE, CA 95121
Inspection Date: 11/04/2020

Program: PR0387284 - FOOD PREP / FOOD SVC OP   0-5 EMPLOYEES RC 2 - FP10
Owner Name: NGUYEN, DUYEN
Inspection Time: 11:00 - 11:45

Inspected By: LAWRENCE DODSON
Inspection Type: FOLLOW-UP INSPECTION
Consent By: DAISY

Placard Color & Score: GREEN

Comments and Observations

Major Violations

Cited On: 11/03/2020
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)
Compliance of this violation has been verified on: 11/04/2020

Cited On: 11/03/2020
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, 114125(b), 114141
Compliance of this violation has been verified on: 11/04/2020

Cited On: 11/03/2020
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5
Compliance of this violation has been verified on: 11/04/2020

Minor Violations

N/A

Measured Observations

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>pork blood</td>
<td>preparation refrigerator</td>
<td>39.00 Fahrenheilt</td>
<td></td>
</tr>
<tr>
<td>sanitizer concentration</td>
<td>mechanical dishwasher</td>
<td>50.00 PPM</td>
<td></td>
</tr>
</tbody>
</table>

Overall Comments:

Official inspection report emailed to dbangnh@yahoo.com

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 11/18/2020. 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:  
Signed On: November 04, 2020