

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 FA0256499 - TRUONG THANH RESTAURANT		Site Address 680 BARBER LN, MILPITAS, CA 95035		Inspection Date 08/27/2025		Placard Color & Score YELLOW 51		
Program PR0374573 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LY, NHAN		Inspection Time 10:00 - 13:00			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By NHAN				FSC Nhan Ly 05/10/2027

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						N
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						S
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records		X		X			S
K09	Proper cooling methods	X						N
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	X	
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	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate	X	
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	X	
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Handwash station at the 3 compartment dishwashing sink lacked soap in its wall mounted dispenser.

Follow-up By
09/01/2025

***Note: Facility has set up a handwash station at their 3 compartment dishwashing sink owing to the other handwash station being too far away from the back kitchen area.**

[CA] Handwashing cleanser shall be provided in dispensers at all times; heated-air hand drying device may be substituted for single-use sanitary towels.

[COS] Soap dispenser refilled.

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

Inspector Observations:

Various potentially hazardous foods measured in the range of 39F-56F in the upper inserts and in the lower, 3-door part of the prep refrigeration unit at the front of the kitchen. Per the PIC, some of the food items had been placed into the unit the same morning (9:30 AM, less than 1 hour prior). PIC stated that the rest of the items (egg cakes, chicken broth, tofu, various raw and cooked meats, etc.) had been placed into the unit last night.

Follow-up By
09/01/2025

[CA] Potentially hazardous food (PHF) intended for cold holding shall be held at or below 41F to prevent the growth of bacteria.

[COS] All PHF that had been inside the unit since the previous night was VC&D. See VC&D report. All PHF that had been placed into the unit less than 1 hour prior was relocated to a working, 2-door upright cooler in the back kitchen area.

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

Inspector Observations:

Udon noodles are on TPHC (as set up during the last inspection), but lacked time markings. PIC states that udon noodles are taken out of the refrigerator while frozen, cooked, and then the 4 hour timer starts. Facility may occasionally opt to place the udon noodles back into refrigeration for quality while the 4 hour timer is running. PIC understands that he must discard udon noodles after the 4 hours has elapsed.

Follow-up By
09/01/2025

Per the PIC, vermicelli noodles are also on TPHC. PIC was instructed to label cooked vermicelli noodles, and labeled them for discard at 2:30 PM. Noodles had been cooked at 9:30 AM, thus indicating that noodles should be discarded at 1:30 PM. PIC also opted to place chicken broth on TPHC.

TPHC form filled out during prior inspection could not be provided.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be 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.

Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC).

[COS] PIC labeled udon noodles, vermicelli noodles, and chicken broth with time markings. Items shall be discarded after 4 hours of elapsed time. TPHC form filled out with the PIC.

Minor Violations

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

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Inspector Observations:

Employee observed drinking from open cup in the kitchen area.

[CA] Employees shall drink from cups with tight fitting lids and straws to preclude possible contamination of surrounding food/food contact surfaces.

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

Inspector Observations:

Deli slicer was dirty while not in use.

[CA] Food contact surfaces/equipment shall be cleaned and sanitized after use.

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

Inspector Observations:

Two dead cockroaches (one adult, one nymph) and an ootheca observed on top of the light panel in the ceiling in the front kitchen area. One dead nymph cockroach observed in the placard sleeve at the front of the facility dining room window.

Note: Facility provided recent pest control report stating that no activity was observed, and preventative treatment was performed.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food.

Clean and sanitize affected areas.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations:

Frozen raw chicken and frozen raw beef observed to be thawing in a bowl on the floor in the kitchen area.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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:

Frozen beef stored above cooked wontons on the upright freezer at the back kitchen area.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

Bowl of frozen raw chicken and frozen raw beef stored directly on the floor in the kitchen area.

[CA] Food shall be stored a minimum of 6 inches off the floor to preclude contamination.

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

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Inspector Observations:

1. Ambient temperature of the prep refrigeration unit in the front kitchen area measured 52F. Ambient temperature of the under-counter refrigeration unit to the right of the cook-line measured 56F.

[CA] Equipment must be capable of maintaining potentially hazardous food at or below 41F.

2. Cloths are being used to cover various foods inside various refrigeration units.

[CA] Facility shall not use cloths to cover food during storage.

3. Stained cardboard is being used to store used equipment.

[CA] Discontinue the use of cardboard to prevent the potential attraction and harborage of vermin.

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:

1. Rice scoops, tongs, scissors, and other food contact utensils observed to be stored in water that measured 78F. PIC states that he changes out/washes the utensils once every 4 hours.

[CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature while not in water if washed within 4 hours of initial use.

2. Scoop handles observed to be stored in direct contact with bulk foods inside bulk containers. Ice scoop handle in direct contact with ice in the ice machine.

[CA] Keep scoop handles out of food to prevent contamination.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

Multiple refrigeration units are missing thermometers and/or have non-functional thermometers on the interior of the unit.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

Front door maintained open.

[CA] Keep doors closed to prevent the intrusion of pests/vermin.

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

Inspector Observations:

Large, accumulated amounts of food/grease observed on the floors and walls in the back kitchen area.

[CA] Clean regularly to prevent the attraction of vermin.

Performance-Based Inspection Questions

Needs Improvement - Communicable disease; reporting/restriction/exclusion.

Needs Improvement - Proper cooling methods.

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Measured Observations

Item	Location	Measurement	Comments
frozen shrimp balls	upright freezer	14.00 Fahrenheit	
cooked chicken	upright cooler 2	40.00 Fahrenheit	
cooked noodles	upright cooler 2	40.00 Fahrenheit	
ambient	prep unit	52.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
frozen beef	freezer chest 1	19.00 Fahrenheit	
frozen udon noodles	freezer chest 2	3.00 Fahrenheit	
warm water	hand sink/bathroom hand sink	100.00 Fahrenheit	
frozen chicken	freezer chest 3	24.00 Fahrenheit	
ambient	under-counter cooler	56.00 Fahrenheit	
cooked shrimp	upright cooler 1	41.00 Fahrenheit	
cooked beef	upright cooler 1	39.00 Fahrenheit	
hot water	3 compartment sink/prep sink	120.00 Fahrenheit	

Overall Comments:

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

Joint inspection with Maverick Chin.

Report written by Maverick.

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 9/10/2025. 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: nhan ly
owner

Signed On: August 27, 2025