

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 FA0211170 - THIEN THANH FOOD SERVICE		Site Address 921 OAKLAND RD, SAN JOSE, CA 95112	Inspection Date 08/28/2025
Program PR0304217 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name NGUYEN, THUC	Inspection Time 12:40 - 14:00
Inspected By MINDY NGUYEN	Inspection Type FOLLOW-UP INSPECTION	Consent By LAN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/25/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 08/28/2025

Cited On: 08/25/2025

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

Compliance of this violation has been verified on: 08/28/2025

Cited On: 08/25/2025

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: 08/28/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
AMBIENT TEMPERATURE OF WALK-IN REFRIGERATOR	WALK-IN REFRIGERATOR	47.00 Fahrenheit	

Overall Comments:

This was a follow-up to the 8/25/25 routine inspection. Observed the major violations were observed to be in compliance:

- 1) No handwashing violations were observed.
- 2) The restroom's paper towel dispenser was stocked.
- 3) No active warewashing was occurring. Discussed proper warewashing procedures with PIC.

The yellow placard was replaced with a green "PASS" placard.

Note: Measured ambient air temperature of the walk-in refrigerator to be 47F with a metal probe thermometer after the door had been kept closed for over 20 minutes. Owner stated they had serviced the refrigerator earlier this week and no issues were found, and that the ambient temperature might be warm due to a large amount of items cooling at the same time.

Observed many pre-packed meals cooling inside the walk-in refrigerator. Operators stated all the food in the walk-in has only been inside it since 12pm today, and will be picked up by customers within about 2 hours from that time.

DO NOT STORE POTENTIALLY HAZARDOUS FOODS INSIDE THE WALK-IN REFRIGERATOR FOR MORE THAN 4 HOURS UNTIL IT IS VERIFIED THAT IT CAN KEEP FOODS AT 41F AND BELOW.

Per operator on site and per owner (via phone), this facility cooks large numbers of meals each morning. The food is usually placed into the walk-in to cool for a few hours (mainly for quality reasons) before being picked up by customers. Per operator and owner, no food is left inside the walk-in refrigerator overnight.

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Specialist discussed potentially using Time as a Public Health Control with owner over the phone to monitor food temperatures/pickup times.

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 **9/11/2025**. 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: Lan Tran
Manager
Signed On: August 28, 2025