

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 FA0265038 - VUA KHO BO & O MAI	Site Address 2549 S KING RD #A8, SAN JOSE, CA 95122	Inspection Date 07/14/2025
Program PR0390970 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name DAO, LIEN	Inspection Time 10:00 - 10:50
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By PATRICK

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/09/2025

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

This violation found not in compliance on 07/14/2025. See details below.

Cited On: 07/14/2025

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

Inspector Observations: The only hand wash station in the food preparation area lacked cold water. Cold water faucet observed inoperable.

[CA] All food facilities shall provide an operable handwashing station with hot and cold water.

[SA] Temporarily utilize the food preparation sink to conduct hand washing until cold water at hand wash sink is provided.

Cited On: 07/09/2025

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Compliance of this violation has been verified on: 07/14/2025

Minor Violations

Cited On: 07/14/2025

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Only hot water is provided at the only hand wash sink at the food preparation area.

[CA] An approved, adequate, protected, pressurized, potable supply of hot water and cold water shall be provided.

Hot water at the food preparation sink measured at 113F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

Measured Observations

N/A

Overall Comments:

- On-site for a follow-up inspection after facility earned a conditional pass during a routine inspection on 7/9/2025.
 - Unapproved food partially removed from the facility:
 - Vietnamese yogurt that was previously observed offered for sale has been completely removed from the facility.
 - Hotel pan of wrapped wontons which owner stated during the routine inspection was for personal use.
 - At time of inspection, wontons were observed packaged in to-go containers and labeled for sale.
 - Owner over the phone and owner's son, present during the inspection, stated that the wontons were provided from a distributor.
 - Owner stated that invoices for items were not at the store and will be emailed to district inspection.
- *** Failure to provide invoices for food will result in a second follow-up inspection.

- Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non-business hours, and upon inspector

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availability.

- Continue to address all other violations noted on previous inspection reports.

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 7/28/2025. 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: Patrick N.
Manager
Signed On: July 14, 2025