

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 FA0240368 - ANGKOR CHEF		Site Address 86 S 1ST ST, SAN JOSE, CA 951132406		Inspection Date 10/02/2025		Placard Color & Score RED 78		
Program PR0340460 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ASPARA FOODS LLC		Inspection Time 12:45 - 14:05			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By LUIS - CHEF				FSC Channy Chhi Laux 10/02/2025

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records					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						
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		
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		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
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		X
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	X
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. Observed Vermin: Documented in the following areas: Live cockroaches of all life stages were found throughout the facility.

- Live nymphs were found under the handwash sink in the kitchen area near the pipe that goes into the wall.
- Live adult cockroaches were found under the prep sink near the wooden board.
- Live cockroaches of all life stages were found behind displaced cove base tiles near the prep sink and cookline area.
- Live cockroaches were found on sticky traps behind the prep cooler.
- Live cockroaches of all life stages were found in the janitorial sink room behind the displaced FRP and shelves.
- Live cockroaches were found near the cash register inside the back counter cabinets.
- Dead cockroaches were found behind the upright freezer.
- Dead cockroaches were found near electrical outlets covered in clear tape.
- A hatched ootheca was found under the three compartment sink.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: [Supervisor's Name].

4. Notification: The person in charge during inspection, [Name], has been informed that the facility must close immediately.

[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. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations:

Numerous small bags of reduced oxygen packaged "pearl eggplant" were found in the upright freezer. Per PIC, Channy, they are from home.

Note: The ingredient is not used on the menu.

[CA] The food facility shall obtain a HACCP plan approval prior to packaging PHFs using a reduced-oxygen packaging method.

[COS] Items will be removed from the restaurant. Per PIC <48 hours have occurred since packaging.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

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Inspector Observations:

Facility offers raw food (ceviche) without a disclosure.

Note: Invoice indicates salmon is fresh and not previously frozen. Inquire with provider if the salmon is able to be served raw or shall be fully cooked prior to service. Facility did not have the original packaging of the fish.

[CA] Ensure to provide both a disclosure and reminder for undercooked or raw foods.

Disclosure means a written statement that clearly includes either of the following:

(1) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-egg Caesar salad," and "hamburgers (can be cooked to order)."

(2) Identification of the animal-derived foods marked by an asterisk denoting a footnote that states that the items are served raw or undercooked, or contain or may contain raw or undercooked ingredients.

(c) "Reminder" means a written statement that identifies the animal-derived foods by an asterisk that denotes a footnote that includes either of the following disclosure statements:

(1) Written information regarding the safety of these food items is available upon request.

(2) Consuming raw or undercooked meats, poultry, seafood, shellfish, or EGGs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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

Inspector Observations:

Several PHFs were found thawing at ambient temperature (whole cuts of meat, cooked chicken, sausages, etc).

[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.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

Repeat Violation: The restroom door is not self-closing.

[CA] Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.

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

Inspector Observations:

The facility has several structural deficiencies leading to the entrance and harborage of vermin.

- Gaps around pipes under the hand wash and prep sinks.
- Untreated wood on the FRP under the prep sink.
- Cove base tiles in disrepair near the cook line.
- Holes in ceiling tiles in the kitchen.
- FRP in disrepair in the janitorial sink room.
- Gaps in the underneath areas of cabinets in the server/cashier area.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair.

K48 - 2 Points - Plan review unapproved; 114380

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Inspector Observations:

2nd Repeat Violation: Facility has submitted plans for the dishwasher but plans have not been approved. A letter requesting revisions was sent to the facility on 3/12/25

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

[COS] Equipment was impounded. See impound report. Once plans are approved plan check will lift impoundment.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Salmon	Freezer	1.00 Fahrenheit	
Chlorine - Sanitizer	Dishwasher	50.00 PPM	
Pearl Eggplant	Upright Freezer	0.00 Fahrenheit	
Bean Sprouts	Prep Cooler	40.00 Fahrenheit	
Sausage	Shelf	28.00 Fahrenheit	
Beef	Bottom shelf of prep table	30.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	200.00 PPM	
Rice	Upright Cooler	38.00 Fahrenheit	
Water	Handwash Sink	100.00 Fahrenheit	

Overall Comments:

Notes:

- Facility is hereby closed due to evidence of a vermin infestation.
 - Facility shall:
 - Provide pest control report from a licensed pest control company that indicates the type of control measures taken and that the facility has been treated.
 - Eradicate all live and dead rodents and insects from the facility.
 - Clean and sanitize the affected area(s) and equipment.
 - Dispose of all food items that have been adulterated/contaminated.
 - Seal holes (e.g. in walls and ceilings, repair coved base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed; screen openable windows.
 - Eliminate harborage inside and outside of the facility - remove unused/cast-off equipment, contributory vegetation, etc.)
 - Eliminate food and water sources inside and outside the facility.
 - Properly store items (e.g. at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas).
 - Properly store and dispose of garbage and other waste (e.g. bagged wastes, keep dumpster lids closed, frequent removal).
 - ** Please note that pest control treatments for rodents or insects may require a sufficient amount of contact time for these to be effective. Consult with pest control company for guidelines on eliminating harborage, entryways, and food/water sources.
 - Please contact district specialist, Alexander Alfaro (alexander.alfaro@deh.sccgov.org), or DEH main line at (408)918-3400 to schedule a follow up inspection.
 - Subsequent follow-up inspection shall be billed at \$298/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.
- _____
- The food safety certificate expires today. Ensure to obtain a valid certificate within 60 days.

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CLOSURE / PERMIT SUSPENSION NOTICE

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 **10/16/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Samphoas El
Server
Signed On: October 02, 2025