

**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**

<b>Facility</b> FA0258809 - SAIGON KITCHEN		<b>Site Address</b> 1111 STORY RD 1005, SAN JOSE, CA 95122		<b>Inspection Date</b> 08/06/2024	
<b>Program</b> PR0379077 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> TUYEN VO		<b>Inspection Time</b> 12:05 - 13:40
<b>Inspected By</b> HENRY LUU	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> TUYEN (KIMMY) V.	<b>FSC</b> Triet M. Ho 12/09/2025		

**Placard Color & Score**  
**GREEN**  
**81**

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						S
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				
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records	X						S
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				N
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		
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		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	
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	X	
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		
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

No major violations were observed during this inspection.

### Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Hand wash station in the back of the facility by the rear kitchen entrance has been disconnected and all faucets removed.**

**Kitchen only has one hand wash station at the front of kitchen for the entire kitchen and front bar.**

**[CA] Provide sufficient number and conveniently locate handwash sinks near food prep area or warewashing area.**

**Hand wash station at the front of the kitchen is partially obstructed with a server table. Employees are required to stand on the side of the handwash station to wash hands.**

**[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. Remove obstruction.**

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

**Inspector Observations: Razor clams lacked shellstock tags. Owner stated that shellfish was purchased from wholesaler and did not know to maintain shellstock tags.**

**[CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.**

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

**Inspector Observations: 10+ dead cockroaches observed on floor underneath dry storage shelves in the small dry storage area in the front of the kitchen.**

**Observed numerous dead cockroaches on cobwebs behind food preparation counters and at the ware washing area.**

**No live activity was observed. Owner stated that facility had pest control servicing facility once per month, however, service was temporarily stopped in the last two months. Facility has resumed service today.**

**[CA] Clean and sanitize area of dead cockroaches or old droppings.**

**\* The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.**

**Observed 5+ live flies throughout the kitchen facility.**

**[CA] Use any and all approved methods to abate live flies.**

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: Observed containers of food maintained directly on the floor inside the walk-in freezer.**

**[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.**

**Observed bulk container of fermented shrimp sauce maintained without a cover with flies hovering around.**

**[CA] Store open bulk foods in approved NSF containers with tight fitting lids.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

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**Inspector Observations:** *Observed accumulation of food residues on and around cooking equipment. Heavy accumulation of grease like material observed on the underside of the ware washing machine and spray sink. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Equipment food-contact surfaces and utensils shall be clean to sight and touch.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations:** *Observed heavy accumulation of smoke inside the kitchen with all three type-I ventilation hoods running.*

*Observed heavy build up soot on ventilation hood and ventilation hood filters above the grill.*

**[CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. Clean mechanical exhaust hood and/or filters of grease accumulation.**

**Make plans to steam clean ventilation hood and components.**

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:** *Observed rear door of the facility maintained opened. [CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.*

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

**Inspector Observations:** *Observed new ceiling panels with decorative grooves. Numerous missing ceiling panels above the ware washing area.*

**[CA] Ceilings of all rooms where nonprepackaged food is handled shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.**

*Numerous broken/missing coved based tiles observed at the walk-in freezer and left side of the rear door.*

**[CA] The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches. Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.**

**Observed heavy accumulation of debris on floors throughout the facility:**

- Underneath the ware washing area.
- Underneath cook line.
- Underneath food preparation refrigerators and tables.
- Underneath the beverage refrigerators at the bar.

**[CA] Walls and/or floors in food preparation area shall be kept clean. Regularly clean under equipment to prevent accumulation of debris.**

## Performance-Based Inspection Questions

Needs Improvement - Compliance with shell stock tags, condition, display.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Half & half	Two-door beverage reach-in refrigerator	38.00 Fahrenheit	
Pork small intestines	Walk-in refrigerator	40.00 Fahrenheit	
Bean sprouts	Three-door food preparation refrigerator	45.00 Fahrenheit	Just prepared.
Grilled beef sausage	Walk-in refrigerator	41.00 Fahrenheit	
Raw beef steak	Three-door food preparation refrigerator	41.00 Fahrenheit	Cook line
Cooked rice	Rice warmer	156.00 Fahrenheit	
Cooked pork belly	Three-door food preparation refrigerator	41.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine - kitchen	50.00 PPM	
Cooked red rice	Walk-in refrigerator	41.00 Fahrenheit	
Hot water	Two-compartment food preparation sink	122.00 Fahrenheit	
Cooked macaroni	Walk-in refrigerator	41.00 Fahrenheit	
Cooked shrimp	Two-door food preparation refrigerator	41.00 Fahrenheit	
Coaguled pork blood	Two-door food preparation refrigerator	41.00 Fahrenheit	
Cooked ground pork	Two-door food preparation refrigerator	52.00 Fahrenheit	Prepared in the morning
Cooked shrimp	Three-door food preparation refrigerator	38.00 Fahrenheit	Cook line
Sliced tomatoes	Three-door food preparation refrigerator	42.00 Fahrenheit	Cook line
Baked catfish	Walk-in refrigerator	40.00 Fahrenheit	
Raw shrimp	Three-door food preparation refrigerator	41.00 Fahrenheit	
Beef wrapped in lot leaf	Walk-in refrigerator	41.00 Fahrenheit	
Chlorine sanitizer	Undercounter dish machine - bar	50.00 PPM	
Raw beef	Three-door food preparation refrigerator	41.00 Fahrenheit	
Parcooked beef skewers	Walk-in refrigerator	41.00 Fahrenheit	
Cooked macaroni	Three-door food preparation refrigerator	41.00 Fahrenheit	Cook line
Raw razor clams	Walk-in refrigerator	40.00 Fahrenheit	
Warm water	Hand wash sink	124.00 Fahrenheit	
Hot water	Three-compartment sink	143.00 Fahrenheit	
Raw scallops	Three-door food preparation refrigerator	41.00 Fahrenheit	Cook line
Cooked lobster	Walk-in refrigerator	40.00 Fahrenheit	
Beef porridge	Walk-in refrigerator	41.00 Fahrenheit	
Cooked shrimp	Three-door food preparation refrigerator	40.00 Fahrenheit	

## Overall Comments:

### **OWNERSHIP CHANGE INFORMATION**

**NEW FACILITY NAME:** Saigon Kitchen

**NEW OWNER:** Tuyen Vo

*The applicant has completed the facility evaluation application process for an Environmental Health Permit.*

*The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1,723.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.*

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**The Environmental Health Permit will be effective: 09/01/2024 - 08/31/2025 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.**

**An official permit will be mailed to the address on file and shall be posted in public view upon receipt.**

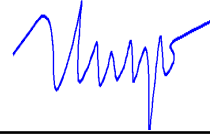
**\*Structural Review inspection conducted on 08/06/2024**

**\*Permit condition: N/A**

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 **8/20/2024**. 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



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**Received By:** Tuyen Vo  
Owner

**Signed On:** August 06, 2024