

**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 FA0258800 - NEW PHI HU TIEU NAM VANG NEM LAI VUNG D		Site Address 1111 STORY RD 1011, SAN JOSE, CA 95122	Inspection Date 10/07/2025
Program PR0379068 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name NEW PHI HU TIEU NAM VAN	Inspection Time 10:00 - 10:50
Inspected By HENRY LUU	Inspection Type LIMITED INSPECTION	Consent By PHI HUNG TA	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

No major violations were observed during this inspection.

**Minor Violations**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: Facility lacks test strips to measure sanitizer concentration.**

**[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.**

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

**Inspector Observations: Ambient temperature of the three-door upright refrigerator measured between 47F to 48F via probe thermometer placed inside.**

**[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.**

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

**Inspector Observations: Facility lacks thermometer to measure food.**

**[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.**

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
Warm water	Hand wash sink	102.00 Fahrenheit	
Hot water	Three-compartment sink	123.00 Fahrenheit	
Ambient	Food preparation refrigerator	40.00 Fahrenheit	
Hot water	Food preparation sink	122.00 Fahrenheit	
Ambient	Two-door upright freezer	5.00 Fahrenheit	
Ambient	Two-door upright beverage refrigerator	39.00 Fahrenheit	

**Overall Comments:**

**OWNERSHIP CHANGE INFORMATION**

**NEW FACILITY NAME:** New Phi Hu Tieu Nam Vang Nem Lai Vung Dac Biet #1

**NEW OWNER:** New Phi Hu Tieu Nam Vang Nem Lai Vung Dac Biet

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

*The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1,580.00 will be mailed to the billing*

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**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.**

**The Environmental Health Permit will be effective: 11/01/2025 - 10/31/2026 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 10/07/2025**

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

**\*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

**- Food safety manager certificate (FSC) - Phi Hung Ta - 09/29/2026**

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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 **10/21/2025**. 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




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**Received By:** Phi Hung Ta  
Manager

**Signed On:** October 07, 2025