

**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 FA0211229 - NAM THANH BANH CANH 3 MIEN		Site Address 958 STORY RD, SAN JOSE, CA 95122	Inspection Date 02/23/2026
Program PR0303933 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name VO, ANDY	Inspection Time 15:15 - 15:40
Inspected By HENRY LUU	Inspection Type LIMITED INSPECTION	Consent By THANH	

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

**Major Violations**

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Observed bean sprouts maintained out in ambient temperature.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[COS] Ice was added to bean sprouts to immediately cool.**

**Minor Violations**

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations: Observed large pot of hot soup cooling placed directly into the freezer to cool. Observed cooked pork hock cooling placed directly into the top insert of the food preparation refrigerator.**

**[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids. Discontinue using preparation refrigerator to cool foods to prevent elevated food temperatures of the surrounding food or ambient temperature of the refrigerator.**

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

**Inspector Observations: Observed numerous prepackaged raw comminuted fish paste thawing in ambient temperature.**

**[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.**

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 slab of prepackaged raw pork thawing inside the janitorial sink.**

**[CA] All food shall be separated and protected from possible contamination. Food preparation shall be conducted within an approved area. Discontinue conducting food preparation at the janitorial sink.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Observed utensils used to prepare pork knuckles maintained directly on the floor.**

**[CA] Multi-use utensils will be stored in a way that the working part of the utensil may not become contaminated.**

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

**Inspector Observations: Heavy smoke observed in the kitchen during cooking with ventilation hoods on.**

**[CA] All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and to provide a reasonable condition of comfort for each employee, consistent with the job performed by the employee. Investigate cause and repair in an approved manner.**

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## Performance-Based Inspection Questions

N/A

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Hot water	Three-compartment sink	134.00 Fahrenheit	

## Overall Comments:

*- Due to violations observed during a complaint investigation, a limited inspection was also conducted.*

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 **3/9/2026**. 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:** Thanh  
Manager

**Signed On:** February 23, 2026