

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 FA0208639 - BANME HOAGIE STEAK OUT		Site Address 304 S 3RD ST, SAN JOSE, CA 95112	Inspection Date 04/02/2026
Program PR0306631 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name CHAU TRUONG	Inspection Time 11:00 - 12:00
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By SUE	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations:

Chlorine solution at the three compartment sink measured at 10 PPM. Facility was using Clorox multipurpose cleaner as a sanitizing solution.

[CA] All food contact surfaces of utensils and equipment shall be clean and sanitized. Use approved sanitizers.

[COS] Facility provided regular chlorine as a sanitizer. Solution was measured at 100 ppm and dishes were sanitized.

Minor Violations

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

Inspector Observations:

1. The public restroom, staff restroom, and the warewash handwash station lacked soap in their dispensers. Pump bottles of soap were available.

2. The staff restroom lacked paper towels in the dispenser. A roll of paper towels was available.

[CA] Ensure to maintain the handwash stations stocked with liquid hand soap in the wall mounted dispenser, single use paper towels in the wall mounted dispenser, or a wall mounted hand drying device.

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:

1. Facility has non ANSI microwave, toaster oven, airfryer, and cold hold unit.

[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

2. Facility has a prep cooler and chest freezer in disrepair.

[CA] Ensure to maintain the equipment clean and in good repair. Repair, replace, service, or remove the equipment.

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

Inspector Observations:

The staff restroom lacks a self closer.

[CA] Ensure the restroom doors self close.

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

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Inspector Observations:

The back screen door has a gap on the bottom.

[CA] Eliminate the gap under the screen door to prevent vermin entrance and harborage.

Performance-Based Inspection Questions

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Water	Handwash Sink	100.00 Fahrenheit	
Ambient Air	Prep cooler	39.00 Fahrenheit	
Chlorine - Sanitizer	Three Compartment Sink	100.00 PPM	
Water	Three Compartment Sink	120.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: *Phin & Bowl*

NEW OWNER: *Ha Giang SJ LLC*

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

The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1377.00 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.

The Environmental Health Permit will be effective: 05/01/26 - 04/30/27 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 04/02/26*

**Permit condition: none*

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

** Facility was not operating. Will begin when SJSU spring break is over.*

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 **4/16/2026**. 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.

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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: Vu Ha
Owner

Signed On: April 02, 2026