

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 FA0289088 - BIEN XANH RESTAURANT	Site Address 2268 SENTER RD 228, SAN JOSE, CA 95112	Inspection Date 03/07/2025
Program PR0433449 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name BIEN XANH LLC	Inspection Time 13:35 - 14:35
Inspected By YUEN IP	Inspection Type LIMITED INSPECTION	Consent By DAVID

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Missing consumer advisory for raw oyster.

[CA] Provide consumer advisory

"Consuming raw or undercooked meats, POULTRY, seafood, shellfish, or EGGS may increase your risk of foodborne illness, especially if you have certain medical conditions."

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: Raw squid placed on top of vegetable in walk-in fridge.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

[COS] PIC relocated items.

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: Missing test strip for warewash. Facility uses bleach for sanitizer

[CA] Provide chlorine test strip.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Ambient temperature	2 doors open top fridge	36.00 Fahrenheit	
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Water	3 compartment sink	120.00 Fahrenheit	
Water	Hand wash sinks	100.00 Fahrenheit	
Water	2 compartment sink	120.00 Fahrenheit	
Squid	Walk-in fridge	27.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Bien Xanh Restaurant

NEW OWNER: Bien Xanh LLC

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

The permit category for this facility is FP 11. An invoice for the permit fee in the amount of \$1,580.00 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: 04/01/25 - 03/31/26 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 03/07/25**

***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.**

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 **3/21/2025**. 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



Received By: Thuong Tran
Owner
Signed On: March 07, 2025