

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 FA0207161 - NHA TRANG RESTAURANT		Site Address 1820 TULLY RD, SAN JOSE, CA 95122	Inspection Date 01/26/2023
Program PR0303357 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name PHU, HOANG	Inspection Time 16:00 - 16:50
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By TOM	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 01/25/2023

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

This violation found not in compliance on 01/26/2023. See details below.

Cited On: 01/25/2023

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

This violation found not in compliance on 01/26/2023. See details below.

Cited On: 01/25/2023

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

This violation found not in compliance on 01/26/2023. See details below.

Cited On: 01/26/2023

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 01/26/2023

Cited On: 01/26/2023

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

Compliance of this violation has been verified on: 01/26/2023

Cited On: 01/25/2023

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Compliance of this violation has been verified on: 01/26/2023

Cited On: 01/25/2023

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 01/26/2023

Cited On: 01/26/2023

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 01/26/2023

Minor Violations

N/A

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Measured Observations

Item	Location	Measurement	Comments
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Sanitizing bucket	Ware wash area	100.00 PPM	
Hot water	Two-compartment food preparation sink	125.00 Fahrenheit	
Hot water	Hand wash sink	110.00 Fahrenheit	

Overall Comments:

- On-site for requested second follow-up inspection after facility was closed during a routine inspection for presence of vermin on 1/25/2026 and during the first follow-up in the morning of 1/26/2023.

- Second follow-up inspection will be charged at \$219 per hour.

- Facility has corrected the following violations:

- **K13M - Food in good condition:**

- All food previous observed contaminated/adulterated have been VC&D.
- At time of follow-up, all food have been removed from the cook line and placed inside refrigerators.
- No adulterated food observed during second follow-up inspection.

- **K14M - Food contact surfaces clean, sanitized:**

- All food contact surfaces observed cleaned with no signs of droppings.
- Sanitizing solution in bucket measured at 100 ppm.
- Chlorine sanitizer in mechanical dish machine measured at 50 ppm.

- **K18M - Compliance with variance/ROP/HACCP plan:**

- CDPH approved HACCP plan was reviewed during the first follow-up inspection.
- Provide records upon next routine inspection - employee training, microbiological testing, cleaning schedule, etc.

- **K23M - No rodents, insects, birds, or animals:**

- Facility has deep cleaned and sanitized all affected areas.
- Minor rodent droppings observed in hard to reach areas - on floors in-between wall and large equipment, water heater.

- Major violations K05, K07, and K08 were not observed at time of follow-up.

- Facility is hereby authorized to reopen and resume operations.

- Continue to address violations noted on inspection reports.

- Continue to clean and maintain facility free of vermin.

**** Upon next routine inspection:

- Upstairs dry storage area shall be cleaned, neatly organized, and all unused/cast-off equipment/items removed from facility.
- Maintain current pest control reports at facility.
- Maintain HACCP plan and corresponding documents and logs for review.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **2/9/2023**. 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: Tom
Owner

Signed On: January 26, 2023