

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 FA0208733 - OC LAU NUONG		Site Address 3126 SENTER RD, SAN JOSE, CA 95111		Inspection Date 10/28/2025	
Program PR0306925 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ANAN HOUSE INC		Inspection Time 14:55 - 17:00
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By AARON NGUYEN	FSC THUAN TRUONG 9-1-27		

Placard Color & Score GREEN 77

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth					X		
K04 Proper eating, tasting, drinking, tobacco use					X		
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible			X	X			S
K07 Proper hot and cold holding temperatures		X		X			S
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods					X		
K10 Proper cooking time & temperatures					X		
K11 Proper reheating procedures for hot holding	X						
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized					X		S
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display	X						
K17 Compliance with Gulf Oyster Regulations						X	
K18 Compliance with variance/ROP/HACCP Plan						X	
K19 Consumer advisory for raw or undercooked foods			X	X			
K20 Licensed health care facilities/schools: prohibited foods not being offered						X	
K21 Hot and cold water available	X						
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES	OUT	COS
K24 Person in charge present and performing duties		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food		
K27 Food separated and protected		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0208733 - OC LAU NUONG	Site Address 3126 SENTER RD, SAN JOSE, CA 95111	Inspection Date 10/28/2025
Program PR0306925 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ANAN HOUSE INC	Inspection Time 14:55 - 17:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: FOUND THE PORK LIVER AT 57F AND THE GROUND BEEF AT 69F AT THE SERVICE REFRIGERATOR DOUBLE INSERTS. FOUND SHELLED EGGS AT 72F IN A CONTAINER NEAR THE STOVE. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. NOTE: THE FOOD HAD BEEN OUT ABOUT 30 MIN, PER OPERATOR. IT WAS RETURNED TO A WORKING REFRIGERATOR.

FOUND THE MELTED BUTTER AT 112F AND THE CRAWFISH SAUCE AT 130F AT THE HOT HOLDING UNIT. [CA] KEEP HOT POTENTIALLY HAZARDOUS FOOD AT 135F OR ABOVE. SA: REHEAT TO 165F AND HOT HOLD AT 135F OR ABOVE.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: MISSING THE FOOD HANDLER'S CARDS FOR THE FOOD EMPLOYEES. [CA] PROVIDE FOOD HANDLER'S CARDS/.

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

Inspector Observations: FOUND FOAMING HAND SANITIZER AT THE SOAP DISPENSER IN THE RESTROOM. [CA] PROVIDE SOAP. COS

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

Inspector Observations: 4TH TIME VIOLATION

MISSING THE CONSUMER WARNING FOR THE RAW FOODS. [CA] PROVIDE THE CONSUMER WARNING. COS

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: FOUND TWO SACS OF RICE STORED ON THE FLOOR IN THE KITCHEN. FOUND MULTIPLE BOXES WITH FOOD STORED ON THE FLOOR IN THE WALK IN COOLER AND FREEZER. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

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: FOUND A SHELF IN THE KITCHEN NEAR THE STOVE BEING COVERED BY A CARDBOARD. [CA] REMOVE THE CARDBOARD.

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

Inspector Observations: FOUND THE MOP STORED ON THE FLOOR NEAR THE MOP SINK. [CA] HANG THE MOP TO AIR DRY. NOTE: REMOVE THE SHELF ABOVE THE MOP SINK TO PROVIDE HOOKS FOR THE MOP.

FOUND A CELL PHONE ON TOP OF THE CUTTING BOARD. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD AND FOOD RELATED ITEMS. WASH, RINSE AND SANITIZE THE CUTTING BOARD.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0208733 - OC LAU NUONG	Site Address 3126 SENTER RD, SAN JOSE, CA 95111	Inspection Date 10/28/2025
Program PR0306925 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ANAN HOUSE INC	Inspection Time 14:55 - 17:00

Measured Observations

Item	Location	Measurement	Comments
BEEF	WALK IN COOLER	39.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
CHICKEN	WALK IN FREEZER	-10.00 Fahrenheit	
CRAWFISH SAUCE	HOT HOLDING	130.00 Fahrenheit	
CRAWFISH	REACH IN FREEZER	6.00 Fahrenheit	
CUT TOMATO	SERVICE REFRIGERATOR	40.00 Fahrenheit	
BEAN SPROUTS	SERVICE REFRIGERATOR	40.00 Fahrenheit	
SHELLFISH	REACH IN FREEZER	7.00 Fahrenheit	
TOFU	SERVICE REFRIGERATOR	36.00 Fahrenheit	
	BOTTOM PART		
NOODLES	REACH IN REFRIGERATOR	38.00 Fahrenheit	
CRAB	REACH IN FREEZER	7.00 Fahrenheit	
FISH	REACH IN FREEZER	6.00 Fahrenheit	
PORK	WALK IN COOLER	39.00 Fahrenheit	
SHELLED EGGS	IN A CONTAINER NEAR THE	72.00 Fahrenheit	
	STOVE		
SURF CLAM	WALK IN FREEZER	-10.00 Fahrenheit	
MILK	DESSERT REFRIGERATOR	35.00 Fahrenheit	
PORK LIVER	INSERTS	57.00 Fahrenheit	
SAUSAGE	WALK IN COOLER	38.00 Fahrenheit	
BROTH	REACH IN REFRIGERATOR	39.00 Fahrenheit	
RICE	REACH IN REFRIGERATOR	38.00 Fahrenheit	
GROUND BEEF	INSERTS	69.00 Fahrenheit	
BUTTER	HOT HOLDING	112.00 Fahrenheit	

Overall Comments:

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 **11/11/2025**. 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: THUAN TRUONG
OWNER

Signed On: October 28, 2025