

# 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 FA0207156 - ANH HONG RESTAURANT		Site Address 1818 TULLY RD 150, SAN JOSE, CA 95122		Inspection Date 03/16/2023	
Program PR0304015 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name HAN TRAN		Inspection Time 14:00 - 15:50
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By ANTHONY	FSC Nhan Dang 09/27/2026	

Placard Color & Score
<b>RED</b>
<b>63</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						S
K04 Proper eating, tasting, drinking, tobacco use			X				N
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible		X		X			
K07 Proper hot and cold holding temperatures		X		X			N
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						
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						
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	X	
K27 Food separated and protected	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified		
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	X	
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: The only hand wash station in the kitchen was obstructed with container of washed lettuce.**

**[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. [COS] PIC removed obstruction.**

Follow-up By  
03/21/2023

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

**Inspector Observations: Container of bean sprouts in water maintained on food storage rack in front of the deep fryer measured at 68F. Multiple plates of bean sprouts, pickled carrots and daikon, on staging shelf in ambient temperature for service measured at 60F.**

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

Follow-up By  
03/21/2023

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

**Inspector Observations: Cockroaches observed in the following areas:**

- Live cockroaches and heavy accumulation of cockroach feces observed in the crevices on the underside of the granite counter top by the two-compartment dump sink at the front service station.
- Cockroach observed in-between wall and picture frame directly above two-door merchandiser at the front service station.
- One live cockroach observed on floor at the entrance into the kitchen.
- Numerous live cockroaches with accumulation of cockroach feces and an egg sac observed below the three blenders on the top shelf of the food preparation table across from the three-compartment sinks.
- One cockroach observed on the coved base below the three-compartment food preparation sink.
- Numerous live cockroaches observed behind the wall mounted fasteners on the green shelves above the three-compartment ware wash sink.
- One live juvenile with heavy accumulation of cockroach feces observed behind red ANSUL cylinder tank in front of the water heater.
- Numerous live and dead cockroaches of all life stages observed on sticky trap placed behind wall mounted shelf for colanders above the one-compartment utility sink.
- 20+ live and dead cockroaches observed on the numerous sticky traps placed on top of the water heater. Dead cockroaches along with heavy accumulation of feces observed on wooden planks behind water heater.
- Two live cockroaches observed in gap between FRP and electrical outlet out in the dry storage room in front of the two-door upright freezer.
- Numerous dead cockroaches observed on floor in-between walls and both two-door upright freezers.
- Numerous live cockroaches with heavy accumulation of cockroach feces observed inside crevices of the mop holder.
- One live cockroach observed in-between crevice of the wall mounted equipment hanger in front of the deep fryer.
- Numerous live cockroaches with heavy accumulation of cockroach feces observed in-between horizontal beam holding up the zip-up mesh screen door.
- 20+ dead cockroaches and cockroach egg sac observed inside and around components of the meat slicer.
- Numerous live cockroaches observed in the crevices of the hand cart and power washer in the dry storage area where employee lockers are located.
- Numerous live cockroaches of various life stages observed on wall inside dry storage room where employee lockers are located.

Follow-up By  
03/21/2023

**Pest control is servicing facility once per month. Last service was conducted in February. Invoice was provided for review.**

**[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food**

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**equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.**

## Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

**Inspector Observations: Cook line employee observed drinking from opened beverage cup and storing up on storage rack where food is stored.**

**[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area. Provide designated location for employees to store personal food and beverages. Utilize cups with lids and straws.**

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

**Inspector Observations: Observed numerous containers of PHF items thawing in ambient temperature by the utility sink and inside the dry storage room.**

**[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: Numerous plates of raw beef and case of raw shelled eggs maintained above ready-to-eat food items inside the two-door upright refrigerator. [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.**

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: Cardboard used to line shelf to place grated sheet pans with baked catfish for cooling. Cardboard observed with heavy accumulation of food debris and oil. [CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.**

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: Scoop and spoon handles observed in direct contact with food:**

- Pot of beef porridge inside the walk-in refrigerator.
- Inside rice warmer.

**[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.**

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: Zip-up mesh screen door observed opened at time of inspection with large gaps in between. [CA] Keep back door closed at all times or provide tight fitting screen to prevent the entrance and harborage of vermin.**

## Performance-Based Inspection Questions

- Needs Improvement - Proper eating, tasting, drinking, tobacco use.
- Needs Improvement - Proper hot and cold holding temperatures.

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## Measured Observations

Item	Location	Measurement	Comments
Hot water	Three-compartment ware wash sink	132.00 Fahrenheit	
Plates of raw beef	Two-door upright refrigerator	41.00 Fahrenheit	
Meatballs in bowls	Walk-in refrigerator	40.00 Fahrenheit	
Warm water	Hand wash sink	102.00 Fahrenheit	
Cooked rice	Rice warmer	154.00 Fahrenheit	
Beef wrapped in betel leaves	Two-door upright refrigerator	41.00 Fahrenheit	
Cooked beef slices	Two-door upright refrigerator	40.00 Fahrenheit	
Rice soup	Walk-in refrigerator	41.00 Fahrenheit	
Chlorine sanitizer	Undercounter dish machine	50.00 PPM	
Baked catfish	Walk-in refrigerator	40.00 Fahrenheit	
Half n half	Merchandiser	38.00 Fahrenheit	
Baked catfish	From oven	178.00 Fahrenheit	
Beef porridge	Stove	173.00 Fahrenheit	
Bean sprouts in water	Food preparation refrigerator	41.00 Fahrenheit	Top insert
Hot water	Utility sink	127.00 Fahrenheit	

## Overall Comments:

- Facility is hereby closed due to the presence of vermin. See violation above.
- Facility is to immediate cease and desist all operations.
- Facility is to remain closed until vermin infestation is completely abated.
  - Remove all live and dead cockroaches.
  - Clean and sanitize all affected areas of cockroach feces - deep clean.
  - Seal all holes, gaps, cracks, and/or crevices.
  - Obtain immediate service from pest control company. Provide pest control report upon follow-up.
- Subsequent follow-up inspection after the first follow-up shall be billed at \$219/hour during normal business hour, Monday - Friday 7:30 AM to 5:00 PM, or \$493/hour during non-business hours, and upon inspector availability.
- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied red placard. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

## CLOSURE / PERMIT SUSPENSION NOTICE

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 **3/30/2023**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

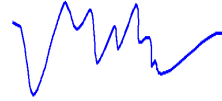
You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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



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**Received By:** Anthony  
Employee

**Signed On:** March 16, 2023