

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 FA0230845 - COM TAM THIEN HUONG		Site Address 1759 E CAPITOL EX, SAN JOSE, CA 95121		Inspection Date 07/08/2026		Placard Color & Score GREEN 83		
Program PR0330939 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name COM TAM THIEN HUONG		Inspection Time 14:10 - 15:45			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By NHUN DAO				FSC LIN JU 1-17-29

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						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	
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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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		
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 FA0230845 - COM TAM THIEN HUONG		Site Address 1759 E CAPITOL EX, SAN JOSE, CA 95121	Inspection Date 07/08/2026
Program PR0330939 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name COM TAM THIEN HUONG	Inspection Time 14:10 - 15:45
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 BEAN SPROUTS AT 67F ON THE FOOD PREP COUNTER. [CA] STORE BEAN SPROUTS AT 41F OR BELOW. SEE VC&D

FOUND RAW MEAT STORED IN THE SERVICE REFRIGERATOR AT 49F. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW.

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: FOUND A FEW FRUIT FLIES IN THE DRY STORAGE ROOM. [CA] ELIMINATE FRUIT FLIES.

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

Inspector Observations: FOUND A CONTAINER WITH RAW CHICKEN STORED ON THE FLOOR IN THE WALK IN COOLER. FOUND A FEW BOXES WITH FOOD AND CONTAINERS WITH FOOD STORED ON THE FLOOR IN THE WALK IN FREEZER. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: FOUND THE FAN COVERS AND SURROUNDING AREAS IN THE WALK IN COOLER WITH DUST. [CA] CLEAN THIS AREA MORE OFTEN.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: FOUND 2 MISSING LIGHT AT THE HOOD ABOVE THE GRILL. [CA] PROVIDE LIGHTS.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
CHICKEN	UNDER COUNTER REFRIGERATOR	37.00 Fahrenheit	
RAW MEAT	SERVICE REFRIGERATOR	49.00 Fahrenheit	
BEAN SPROUTS	ON THE FOOD PREP COUNTER	67.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
CHLORINE SANITIZER	WARE WASHER	50.00 PPM	
ICE CREAM	REACH IN FREEZER	5.00 Fahrenheit	
MEAT	UNDER COUNTER REFRIGERATOR	40.00 Fahrenheit	
CHICKEN SOUP	COOKING TEMP	176.00 Fahrenheit	
MEAT BALLS	WALK IN FREEZER	5.00 Fahrenheit	
CREAMER	UNDER COUNTER REFRIGERATOR	30.00 Fahrenheit	
	FRONT SERVICE AREA		
EGGROLLS	REACH IN FREEZER	5.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
NOODLES	WALK IN COOLER	39.00 Fahrenheit	
WHIPPING CREAM	DESSERT REFRIGERATOR	40.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0230845 - COM TAM THIEN HUONG	Site Address 1759 E CAPITOL EX, SAN JOSE, CA 95121	Inspection Date 07/08/2026
Program PR0330939 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name COM TAM THIEN HUONG	Inspection Time 14:10 - 15:45

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 7/22/2026. 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.

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: MINH DAO
WAITER

Signed On: July 08, 2026