

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 10/19/2023
Program PR0304015 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name HAN TRAN	Inspection Time 09:15 - 10:15
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By HENRY D.

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 10/17/2023

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

Compliance of this violation has been verified on: 10/19/2023

Minor Violations

Cited On: 10/19/2023

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

Inspector Observations: One cockroach observed on the floor between screen cover and the back door of the facility. Numerous dead cockroaches observed on the floor underneath the middle of food preparation refrigerator. One dead cockroach observed on floor underneath the under counter dish machine.

Facility was serviced on 10/17/2023 and again on 10/18/2023 with a follow-up on 10/25/2023.

Pest control reports were provided for review during the follow-up inspection.

[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 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.

[COS] PIC abated all visible cockroaches.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three-compartment sink	124.00 Fahrenheit	
Warm water	Hand wash sink	100.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility was closed due to the presence of vermin during a routine inspection on 10/17/2023.
- Facility is hereby authorize to reopen and resume operations.
- Prior to reopening, clean and sanitize again all food contact surfaces.
- Continue to clean and maintain facility free of vermin.
 - This Division recommends maintaining frequency of pest control service until infestation is completely abated and/or during seasonal months were activity is heightened.
- Continue to seal all remaining gaps, holes, cracks and/or crevices, especially on ceilings.

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 **11/2/2023**. 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: Henry D.
Manager

Signed On: October 19, 2023