

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 FA0207153 - BANH CUON THIEN HUONG		Site Address 1818 TULLY RD 218, SAN JOSE, CA 95122	Inspection Date 04/04/2024
Program PR0305405 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name VU, NHUNG	Inspection Time 13:40 - 14:25
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By NHUNG V.	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 04/02/2024

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

Compliance of this violation has been verified on: 04/04/2024

Cited On: 04/02/2024

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

Compliance of this violation has been verified on: 04/04/2024

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Cooked chicken	Walk-in refrigerator	41.00 Fahrenheit	
Porridge	Walk-in refrigerator	40.00 Fahrenheit	
Cooked ground pork	Walk-in refrigerator	40.00 Fahrenheit	
Soups	Cook line	151.00 Fahrenheit	
Cooked pork offals	Walk-in refrigerator	45.00 Fahrenheit	Cooling
Cooked chicken	Walk-in refrigerator	49.00 Fahrenheit	Cooling
Soup	Walk-in refrigerator	54.00 Fahrenheit	Cooling
Raw beef skewers	Walk-in refrigerator	38.00 Fahrenheit	
Shrimp sauce for spring rolls	Crock pot	183.00 Fahrenheit	
Chicken rice	Walk-in refrigerator	41.00 Fahrenheit	
Deep fried fish cake	Food preparation refrigerator	41.00 Fahrenheit	
Raw meat skewers	Reach-in refrigerator	41.00 Fahrenheit	
Hot water	Two-compartment sinks	122.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 4/2/2024.
- Facility has corrected the following:
 - K07M - Proper hot and cold holding temperatures:
 - At time of inspection, food temperatures were measured at 41F and below, or 135F and above.
 - PHF items measured between 41F and 135F were either in active preparation, cooling, or are subjected to TPHC.
 - K08M - Time as a public health control procedures & records:
 - Food items subjected to TPHC were properly labeled with date and time.
- Continue to address all other violations noted on previous inspection reports.
- Facility has earned a green "pass" placard.

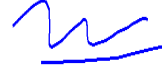
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **4/18/2024**. 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: Nhung V.
Manager

Signed On: April 04, 2024