

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 FA0205273 - BINH MINH RESTAURANT		Site Address 1006 E SANTA CLARA ST, SAN JOSE, CA 95116	Inspection Date 01/24/2025
Program PR0301044 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name BINH MINH RESTAURANT CC	Inspection Time 12:45 - 13:15
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By HIDALGO	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/22/2025

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

Compliance of this violation has been verified on: 01/24/2025

Cited On: 01/22/2025

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Compliance of this violation has been verified on: 01/24/2025

Cited On: 01/22/2025

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 01/24/2025

Minor Violations

Cited On: 01/24/2025

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Water at the three compartment sink reached a maximum of 112F.

[CA] Hot water shall be provided at 120F.

Measured Observations

Item	Location	Measurement	Comments
Water	Hand Sink - Bathroom	100.00 Fahrenheit	
Water	Three Compartment Sink	112.00 Fahrenheit	

Overall Comments:

This is a follow up inspection for the closure of the facility due to lack of hot water.

Observations:

K06: Facility has provided soap and paper towels for use.

K14: Facility has the drain plugs for the three compartment sink.

K21: The water heater has been repaired and hot water is supplied to the facility.

Facility is okay to open.

Note: The kitchen equipment is not in use. Facility will only be serving food from a hot hold cabinet. Food will be supplied from the Binh Minh on Story Road. Provide SOPs to inspector for process of bringing food and dispensing.

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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 2/7/2025. 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: Hidalgo Rodriguez
Owner
Signed On: January 24, 2025