

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 FA0260408 - THIEN LONG RESTAURANT		Site Address 3005 SILVER CREEK RD 138, SAN JOSE, CA 95121		Inspection Date 07/16/2026		Placard Color & Score GREEN 82		
Program PR0381659 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name VINFOOD INC		Inspection Time 14:05 - 16:00			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By AN BUI				FSC AN THOI BUI 6-23-31

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						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							
K14	Food contact surfaces clean, sanitized	X						
K15	Food obtained from approved source							
K16	Compliance with shell stock tags, condition, display					X		
K17	Compliance with Gulf Oyster Regulations					X		
K18	Compliance with variance/ROP/HACCP Plan							
K19	Consumer advisory for raw or undercooked foods							
K20	Licensed health care facilities/schools: prohibited foods not being offered							
K21	Hot and cold water available							
K22	Sewage and wastewater properly disposed							
K23	No rodents, insects, birds, or animals		X		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		
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		
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		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0260408 - THIEN LONG RESTAURANT	Site Address 3005 SILVER CREEK RD 138, SAN JOSE, CA 95121	Inspection Date 07/16/2026
Program PR0381659 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name VINFOOD INC	Inspection Time 14:05 - 16:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: FOUND A DEAD COCKROACH ON THE FLOOR BELOW THE WARE WASH SINK. [CA] FOOD FACILITIES SHALL NOT HAVE ANY COCKROACHES ON THE PREMISES.

NOTE: OPERATOR STATES THEY HAVE A PEST CONTROL COMPANY THAT SERVICES THE FACILITY TWICE PER MONTH.: POLARIS

FOUND A FEW FRUIT FLIES NEAR THE SMALL DRY STORAGE ROOM. [CA] REMOVE THE FRUIT FLIES.

Minor Violations

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

Inspector Observations: FOUND AN EMPLOYEE THAWING FISH IN A LARGE POT ON THE FLOOR WITH A HOSE FEEDING IT WATER. ALSO FOUND A POT WITH PORK THAWING IN STANDING WATER ON THE FLOOR. [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 A PART OF A COOKING PROCESS.

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

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: FOUND A LEAK AT THE 3 COMPARTMENT SINK BY THE FAUCET. [CA] REPAIR THE LEAK.

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: FOUND A LARGE POT STORED IN THE MOP SINK. [CA] THE MOP SINK IS TO BE USED FOR MOPS AND TO DISCARD THE WASTE WATER.

THE SCREEN DOOR IS BROKEN ON THE LOWER PART OF THE SCREEN. [CA] REPAIR THE SCREEN DOOR.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: FOUND THE CEILING MISSING THE COVERING FOR THE ATTIC SPACE IN THE DRY STORAGE ROOM. [CA] ENCLOSE THE CEILING OPENING.

FOUND SOME SPIDERWEBS ON THE WALL NEAR THE AIR CURTAIN IN THE BACK. [CA] REMOVE THE SPIDER WEBS.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0260408 - THIEN LONG RESTAURANT	Site Address 3005 SILVER CREEK RD 138, SAN JOSE, CA 95121	Inspection Date 07/16/2026
Program PR0381659 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name VINFOOD INC	Inspection Time 14:05 - 16:00

Measured Observations

Item	Location	Measurement	Comments
TENDON	WALK IN FREEZER	15.00 Fahrenheit	
FISH	WALK IN FREEZER	16.00 Fahrenheit	
FISH	COOKING TEMP	189.00 Fahrenheit	
CHLORINE SANITIZER	WARE WASHER	100.00 PPM	
BEEF	WALK IN COOLER	38.00 Fahrenheit	
COOKED VEGETABLES	SERVICE REFRIGERATOR	39.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
SHRIMP	SERVICE REFRIGERATOR	39.00 Fahrenheit	
NOODLES	WALK IN COOLER	34.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
CHLORINE SANITIZER	WARE WASHER	100.00 PPM	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: THIEN LONG RESTAURANT

NEW OWNER: TL RESTAURANT LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$2478 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 8/1/26 - 7/31/27 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 7/16/26*

**Permit condition: NONE*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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 7/30/2026. 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.

OFFICIAL INSPECTION REPORT

Facility FA0260408 - THIEN LONG RESTAURANT	Site Address 3005 SILVER CREEK RD 138, SAN JOSE, CA 95121	Inspection Date 07/16/2026
Program PR0381659 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name VINFOOD INC	Inspection Time 14:05 - 16:00

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: AN BUI
OWNER
Signed On: July 16, 2026