

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 FA0261152 - THIEN HUONG SANDWICHES & BAKERY		Site Address 1181 STORY RD, SAN JOSE, CA 95122		Inspection Date 03/26/2019	
Program PR0382908 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name NGUYEN, HIEN		Inspection Time 10:35 - 12:00
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION		Consent By ON & NGOC	FSC Dang Tran 11/2/20	

Placard Color & Score
GREEN
79

RISK FACTORS AND INTERVENTIO	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							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			N
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						
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 PRACTICE	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		X
K30 Food storage: food storage containers identified		X
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		X
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		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		X
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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Comments and Observations

Major Violations

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

Inspector Observations: REPEAT VIOLATION:

1. Measured a container of thit nuong holding at 120F on the 2 door cold top counter.

2. Measured a container of thit nuong holding at 74F in the 2 door reach in.

Per operator, PHFs placed in unit less than 4 hours.

[CA] Maintain all PHFs cold held at or below 41F or hot held at or above 135F.

[COS] Operator directed to placed PHFs in reach in refrigerator. [SA] Operator opted to use time as a public health control for small portions of PHFs.

Minor Violations

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

Inspector Observations: REPEAT VIOLATION: Found several flies near the sandwich prep line. [CA] Each food facility shall be free of vermin: flies. Continue to provide approved pest control services.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Found a container of sugar stored in a red bucket at the cooks line. [CA] A container previously used to store poisonous or toxic materials shall not be used to store, transport, or dispense food, utensils, linens, or single-use articles.

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

Inspector Observations: REPEAT VIOLATION: Found numerous containers of food stored on the floor in the walk-in-cooler/freezer. [CA] Food shall be stored at least 6 inches off the floor.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Found 6 container of raw pork without labels at the 2 door sliding unit. The PHFs are located at a grab n go section. [CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

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

Inspector Observations: REPEAT VIOLATION: Found 2 gas style rice cooker stored beyond 6 inches of the mechanical exhaust hood at cooks line.

[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment. Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.

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: 2ND REPEAT VIOLATION:

Found excessive litter and unorganized area in the back storage area. The building is partially enclosed. [CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
warm water	handsink (prep & RR)	110.00 Fahrenheit	
bi cha	3 door reach in	40.00 Fahrenheit	
pate	2 door reach in	39.00 Fahrenheit	
meats	walk-in-freezer	28.00 Fahrenheit	
thit nuong	2 door counter	120.00 Fahrenheit	
bo vien	walk-in	39.00 Fahrenheit	
raw meat	walk-in	40.00 Fahrenheit	
sieu mai (meat ball)	3 door reach in	38.00 Fahrenheit	
meats	walk-in	39.00 Fahrenheit	
chlorine	dish machine	50.00 PPM	
ham	3 door cold top	40.00 Fahrenheit	
beverages	2 door sliding unit	39.00 Fahrenheit	
chopped pork	3 door reach in	41.00 Fahrenheit	
gio thu	3 door cold top	41.00 Fahrenheit	
thit nuong	shelve	80.00 Fahrenheit	between 80F - 89F. process of cooling.
hot water	warewash	130.00 Fahrenheit	
raw pork	2 door sliding unit	38.00 Fahrenheit	
cha lua	walk-in	74.00 Fahrenheit	between 74F - 80F. process of cooling
thit nuong	2 door reach in	74.00 Fahrenheit	
cha lua	3 door cold top	40.00 Fahrenheit	

Overall Comments:

Note: Discussed AB1884: Single Use Plastic Straws with the operator. Discussed/provided cooling and time as a public health handouts.

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 **4/9/2019**. 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: On Su
PIC

Signed On: March 26, 2019