

# 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

|                                                                                  |  |                                                          |                                  |                                      |                                         |                                                                                                                                                                |  |                                  |
|----------------------------------------------------------------------------------|--|----------------------------------------------------------|----------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|----------------------------------|
| <b>Facility</b><br>FA0261152 - THIEN HUONG SANDWICHES & BAKERY                   |  | <b>Site Address</b><br>1181 STORY RD, SAN JOSE, CA 95122 |                                  | <b>Inspection Date</b><br>07/13/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>76</b> </div> |  |                                  |
| <b>Program</b><br>PR0382908 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  |                                                          | <b>Owner Name</b><br>HIEN NGUYEN |                                      | <b>Inspection Time</b><br>08:30 - 10:45 |                                                                                                                                                                |  |                                  |
| <b>Inspected By</b><br>MARCELA MASRI                                             |  | <b>Inspection Type</b><br>ROUTINE INSPECTION             |                                  | <b>Consent By</b><br>LIN SU          |                                         |                                                                                                                                                                |  | <b>FSC DANG TRAN</b><br>10-15-30 |

  

| 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                                 | 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 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                                          |     |     |
| 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                                        |     |     |
| K33                   | Nonfood contact surfaces clean                                                      | X   |     |
| K34                   | Warewash facilities: installed/maintained; test strips                              |     |     |
| K35                   | Equipment, utensils: Approved, in good repair, adequate capacity                    | X   |     |
| 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                                                | X   |     |
| K41                   | Plumbing approved, installed, in good repair; proper backflow devices               |     |     |
| K42                   | Garbage & refuse properly disposed; facilities maintained                           |     |     |
| K43                   | Toilet facilities: properly constructed, supplied, cleaned                          | X   |     |
| 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                                      |     |     |

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|                                                                           |                                   |                                                   |                                  |
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| Program<br>PR0382908 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |                                   | Owner Name<br>HIEN NGUYEN                         | Inspection Time<br>08:30 - 10:45 |
| K48                                                                       | Plan review                       |                                                   |                                  |
| K49                                                                       | Permits available                 |                                                   |                                  |
| K58                                                                       | Placard properly displayed/posted |                                                   |                                  |

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K14 - 3 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, 114125(b), 114141

**Inspector Observations: FOUND SHRIMP BEING RINSED AT THE 3 COMPARTMENT SINK. [CA] USE THE FOOD PREPARATION SINK TO RINSE ANY FOOD.**

**FOUND A CONTAINER WITH KNIVES WITH FOOD DEBRIS. THE BOTTOM OF THE CONTAINER HAS EXTENSIVE FOOD DEBRIS. [CA] CLEAN AND SANITIZER THE KNIVES.**

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

**Inspector Observations: FOUND A FEW FRUIT FLIES IN THE KITCHEN. [CA] ELIMINATE ALL FLY PRESENCE.**

**FOUND A SNAIL ON THE FLOOR IN THE KITCHEN. [CA] REMOVE THE SNAIL.**

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

**Inspector Observations: FOUND A SPRAY BOTTLE IN THE KITCHEN WITHOUT LABEL. [CA] PROVIDE LABEL.**

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

**Inspector Observations: FOUND BOXES WITH FOOD STORED ON THE FLOOR IN THE WALK IN FREEZER. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations: FOUND EQUIPMENT THROUGHOUT THE KITCHEN WITH FOOD DEBRIS AND GREASE. [CA] CLEAN THE EQUIPMENT MORE OFTEN.**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations: FOUND A SHRIMP PEELER MACHINE WITHOUT ANY ANSI OR OTHER CERTIFICATION. [CA] NEW AND/OR REPLACEMENT FOOD EQUIPMENT SHALL BE CERTIFIED OR CLASSIFIED FOR SANITATION BY AN AMERICAN NATIONAL STANDARDS INSTITUTE (ANSI) ACCREDITED CERTIFICATION PROGRAM (E.G. NSF, UL EPH, UL SANITATION, CSA SANITATION, OR ETL SANITATION). PROVIDE SPEC SHEETS TO VERIFY IT IS CERTIFIED. IF IT IS NOT, REMOVE IT FROM THE PREMISES.**

**FOUND SEVERAL EQUIPMENT: REFRIGERATORS, BREAD PROOFER AND ICE MACHINE NOT BEING USED IN THE PREMISES. [CA] ANY UNUSED EQUIPMENT MUST BE REMOVED FROM THE PREMISES. BROKEN EQUIPMENT MUST BE REPAIRED OR REMOVED FROM THE PREMISES.**

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

**Inspector Observations: ONE LIGHT AT THE FIRST HOOD IS IN DISREPAIR. [CA] REPLACE THE LIGHT.**

**THE 2 GAS BURNERS AT THE SECOND HOOD EXTEND BEYOND THE HOOD CANOPY. [CA] ENSURE THE COOKING EQUIPMENT IS 5 INCHES MINIMUM INSIDE THE HOOD CANOPY.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: FOUND A WIPING CLOTHS ON THE FOOD PREP COUNTER. [CA] STORE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.**

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K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

**Inspector Observations: FOUND MOLD BY THE HAND WASH SINK FAUCETS. [CA] CLEAN THIS AREA MORE OFTEN.**

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 THE FLOORS AND WALLS THROUGHOUT THE KITCHEN AND FOOD STORAGE AREAS WITH FOOD DEBRIS AND GREASE. [CA] CLEAN THE FLOORS MORE OFTEN.**

**FOUND THE MOP INSIDE THE MOP BUCKET. [CA] HANG THE MOP TO AIR DRY.**

**FOUND A PAIR OF SHOES STORED ON A SHELF CONTAINING DRY FOOD ITEMS. FOUND A PAIR OF PURSES STORED ON THE FOOD PREPARATION TABLE AND ON THE DRY STORAGE RACK IN THE KITCHEN. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS**

**FOUND EXTENSIVE CLUTTER AT THE FRONT OF THE SECOND KITCHEN. [CA] CLEAR THE CLUTTER AND KEEP THE FLOOR CLEAR FOR CLEANING.**

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

**Inspector Observations: FOUND WATER ACCUMULATION ON THE FLOOR IN THE KITCHEN. [CA] ENSURE TO REMOVE THE WATER.**

**FOUND SEVERAL BROKEN TILES ON THE FLOOR IN THE KITCHEN. [CA] REPLACE THE TILES.**

**FOUND A HOLE ON THE WALL BY THE WALK IN FREEZER. [CA] REPAIR WALL.**

**FOUND A GAP ON THE METAL PART OF THE WALL AT THE SECOND HOOD. [CA] REPAIR WALL.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

| Item        | Location              | Measurement       | Comments |
|-------------|-----------------------|-------------------|----------|
| GROUND BEEF | REACH IN FREEZER      | 4.00 Fahrenheit   |          |
| HOT WATER   | HAND WASH SINK        | 100.00 Fahrenheit |          |
| BEEF        | REACH IN REFRIGERATOR | 37.00 Fahrenheit  |          |
| HOT WATER   | 3 COMPARTMENT SINK    | 120.00 Fahrenheit |          |
| HAM         | WALK IN COOLER        | 37.00 Fahrenheit  |          |
| PATE        | SERVICE REFRIGERATOR  | 40.00 Fahrenheit  |          |
| PORK        | WALK IN FREEZER       | 1.00 Fahrenheit   |          |
| HEAD CHEESE | SERVICE REFRIGERATOR  | 40.00 Fahrenheit  |          |
| RICE        | REACH IN REFRIGERATOR | 37.00 Fahrenheit  |          |
| NOODLES     | WALK IN COOLER        | 37.00 Fahrenheit  |          |

## Overall Comments:

**PROVIDE SPEC SHEETS FOR THE SHRIMP PEELER. SPOKE WITH MANUFACTURER AND HE STATED THAT HE WILL EMAIL ME THE SPECS**

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 **7/27/2026**. 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.

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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 |



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**Received By:** LIN SU  
MANAGER  
**Signed On:** July 13, 2026