

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 08/23/2023
Program PR0305405 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name VU, NHUNG	Inspection Time 12:30 - 13:25
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By NHUNG	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 08/16/2023

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

This violation found not in compliance on 08/23/2023. See details below.

Cited On: 08/16/2023

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

This violation found not in compliance on 08/23/2023. See details below.

Cited On: 08/16/2023

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

This violation found not in compliance on 08/23/2023. See details below.

Cited On: 08/16/2023

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

This violation found not in compliance on 08/23/2023. See details below.

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Cooked rice	Rice warmer	158.00 Fahrenheit	
Cooked pork	Food preparation refrigerator	41.00 Fahrenheit	Top insert
Cooked ground pork with wood ear mushroom	Walk-in refrigerator	40.00 Fahrenheit	
Broiled chicken	Walk-in refrigerator	53.00 Fahrenheit	Cooling - prepared in morning, less than 6 hours prior
Coagulated pork blood	Food preparation refrigerator	40.00 Fahrenheit	
Hot water	Two-compartment sink	135.00 Fahrenheit	
Raw pork skewers	Walk-in refrigerator	40.00 Fahrenheit	
Raw shrimp	Food preparation refrigerator	38.00 Fahrenheit	
Cooked shrimp cake	Food preparation refrigerator	41.00 Fahrenheit	Top insert
Shrimp paste on sugar cane	Deep fryer	150.00 Fahrenheit	
Cooked egg cake	Walk-in refrigerator	30.00 Fahrenheit	
Cooked calamari	Food preparation refrigerator	41.00 Fahrenheit	Top insert

Overall Comments:

- On-site for follow-up inspection after facility had earned a conditional pass during a routine inspection on 8/16/2023.

- Facility has corrected the following major violations:

- K05M - Hands not clean/improperly washed/gloves not used properly:
 - Observed employees properly washing hands as required.
 - Gloves removed prior to hand washing.

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- **K07M - Improper hot and cold holding temperatures:**
 - Observed PHF items measured within temperature requirements.
 - Any PHF items measured between 41F and 135F per owner, were just prepared and/or cooling.
 - All items were maintained inside refrigeration units.

- **K08M - Improperly using time as a public health control (TPHC):**
 - At time of inspection, all PHF items subjected to TPHC were labeled with corresponding colored stickers.

- **K14M - Food contact surfaces unclean and sanitized:**
 - At time of inspection, no active ware washing was being conducted.
 - Observed chlorine bleach available for use.
 - Reminded owner of proper manual ware washing procedures.

- **Facility has earned a pass placard.**

- **Continue to address violations noted on previous inspection reports.**

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 **9/6/2023**. 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.
Owner
Signed On: August 23, 2023