

**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> FA0260408 - THIEN LONG RESTAURANT		<b>Site Address</b> 3005 SILVER CREEK RD 138, SAN JOSE, CA 95121		<b>Inspection Date</b> 06/30/2025	
<b>Program</b> PR0381659 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> VINFOOD INC		<b>Inspection Time</b> 11:00 - 12:30
<b>Inspected By</b> MARCELA MASRI		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> ERIC NGUYEN	
				<b>FSC</b> ERIC NGUYEN 4-23-30	

**Placard Color & Score**  
**GREEN**  
**81**

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						S
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	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	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		
K36 Equipment, utensils, linens: Proper storage and use	X	X
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	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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0260408 - THIEN LONG RESTAURANT	<b>Site Address</b> 3005 SILVER CREEK RD 138, SAN JOSE, CA 95121	<b>Inspection Date</b> 06/30/2025
<b>Program</b> PR0381659 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	<b>Owner Name</b> VINFOOD INC	<b>Inspection Time</b> 11:00 - 12:30
<b>K48</b> Plan review		
<b>K49</b> Permits available		
<b>K58</b> Placard properly displayed/posted		

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: FOUND THE FOOD HANDLERS CARDS TO BE EXPIRED. [CA] PROVIDE CURRENT FOOD HANDLERS CARDS.**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: FOUND A LARGE OPEN BAG OF POTATO STARCH. [CA] ONCE OPENED, STORE ITS CONTENTS IN A FOOD GRADE WASHABLE CONTAINER WITH A LID AND LABEL.**

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

**Inspector Observations: FOUND A WINDEX SPRAY BOTTLE STORED NEXT TO BOTTLES WITH SOY SAUCE IN THE DRY STORAGE SHELF AT THE ENTRANCE TO THE KITCHEN. [CA] STORE CLEANERS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS. COS**

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

**Inspector Observations: FOUND A TRAY WITH NOODLES 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 GREASE ON THE DRY FOOD SHELVES IN THE KITCHEN. [CA] CLEAN THE SHELVES MORE OFTEN.**

**FOUND MOLD LIKE SUBSTANCE ON THE INSIDE WHITE PLASTIC FLAP OF THE ICE MACHINE. [CA] CLEAN THIS AREA MORE OFTEN.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: FOUND A CARDBOARD BOX BEING USED AS A LINER FOR THE DRY FOOD STORAGE SHELVES. [CA] DO NOT USE CARDBOARD TO LINE THE SHELVES. COS**

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

**Inspector Observations: FOUND EXCESSIVE GREASE ON THE HOOD BAFFLES. [CA] CLEAN THE BAFFLES MORE OFTEN.**

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. [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 PAIR OF SHOES STORED ON THE FLOOR UNDER A DRY STORAGE SHELF IN THE DRY STORAGE ROOM. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS. COS**

**FOUND THE BACK (VENTILATION) DOOR WITH OPENINGS GREATER THAN A QUARTER OF AN INCH ON THE BOTTOM AND ON THE TOP. [CA] REDUCE THE GAPS TO LESS THAN A QUARTER OF AN INCH.**

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0260408 - THIEN LONG RESTAURANT	<b>Site Address</b> 3005 SILVER CREEK RD 138, SAN JOSE, CA 95121	<b>Inspection Date</b> 06/30/2025
<b>Program</b> PR0381659 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	<b>Owner Name</b> VINFOOD INC	<b>Inspection Time</b> 11:00 - 12:30

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

Item	Location	Measurement	Comments
EGG ROLLS	REACH IN FREEZER	3.00 Fahrenheit	
PORK	WALK IN FREEZER	39.00 Fahrenheit	
GROUND BEEF	REACH IN FREEZER	3.00 Fahrenheit	
HALF AND HALF	WALK IN COOLER	41.00 Fahrenheit	
BEAN SPROUTS	IN ICE	40.00 Fahrenheit	
EGGS	WALK IN COOLER	40.00 Fahrenheit	
BEEF	WALK IN FREEZER	29.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
NOODLES	WALK IN COOLER	40.00 Fahrenheit	
COOKED CHICKEN	SERVICE REFRIGERATOR	41.00 Fahrenheit	
RAW BEEF	SERVICE REFRIGERATOR	40.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
COCONUT WATER	FRONT SERVICE REFRIGERATOR	39.00 Fahrenheit	
CHICKEN	WALK IN COOLER	39.00 Fahrenheit	

## Overall Comments:

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 **7/14/2025**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control




---

**Received By:** ERIC NGUYEN  
PIC

**Signed On:** June 30, 2025