

**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 FA0258809 - SAIGON KITCHEN		Site Address 1111 STORY RD 1005, SAN JOSE, CA 95122	Inspection Date 04/28/2026
Program PR0379077 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name TUYEN VO	Inspection Time 10:55 - 11:45
Inspected By JENNIFER RIOS	Inspection Type FOLLOW-UP INSPECTION	Consent By TUYEN VO	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 04/22/2026

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

**Compliance of this violation has been verified on: 04/28/2026**

Cited On: 04/24/2026

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

**Compliance of this violation has been verified on: 04/28/2026**

**Minor Violations**

N/A

**Measured Observations**

N/A

**Overall Comments:**

*This is a charged follow up inspection requested by PIC.*

*Pest control report reviewed.*

*A signed copy of the checklist was received.*

*Observed no evidence of rodents or cockroaches in facility.*

*Facility has thoroughly cleaned and sanitized.*

*Ensure that facility is continuing to monitor for any vermin issues and eliminate any harborage points/entry points.*

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 **5/12/2026**. 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.

**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: Tuyen Vo  
 Owner  
 Signed On: April 28, 2026