

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 FA0284799 - AN KHANG MI GIA	Site Address 979 STORY RD 7051, SAN JOSE, CA 95122	Inspection Date 01/02/2024
Program PR0427079 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name AN KHANG MI GIA	Inspection Time 10:00 - 10:50
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By HUNG L.

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 12/28/2023

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 01/02/2024

Cited On: 12/28/2023

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

Compliance of this violation has been verified on: 01/02/2024

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Parcooked prawns	Food preparation refrigerator	38.00 Fahrenheit	
Fish balls	Food preparation refrigerator	37.00 Fahrenheit	
Hot water	Three-compartment sink	124.00 Fahrenheit	
Flour cake	Three-door upright refrigerator	40.00 Fahrenheit	
Meat balls	Food preparation refrigerator	40.00 Fahrenheit	Top insert
Chlorine sanitizer	Undercounter dish machine	50.00 PPM	
Cooked pork	Three-door upright refrigerator	41.00 Fahrenheit	
Soup	Cook line	207.00 Fahrenheit	
Fried shrimp chip	Three-door upright refrigerator	40.00 Fahrenheit	
Cooked pork	Cook line	185.00 Fahrenheit	
Parcooked fish	Food preparation refrigerator	39.00 Fahrenheit	Top insert

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 12/28/2023.
- Facility has corrected the following:
 - K06M - Adequate hand wash facilities:
 - All hand wash stations have supply of hand soap and paper towels.
 - Leaking hand soap dispenser at the hand wash station in the kitchen has been replaced.
 - K07M - Proper hot and cold holding temperatures:
 - All PHF items were either subjected to time as a public health control (TPHC) or were measured at 41F and below or 135F and above. See measured observations.
 - All PHF items subjected to TPHC were properly labeled.
 - Employees were able to demonstrate knowledge and understanding of TPHC requirements.
 - A scanned copy of the TPHC written procedures were taken and will be documented.
- Facility has earned a green pass placard.

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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 **1/16/2024**. 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: Hung Luu
Owner

Signed On: January 02, 2024