

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 FA0300323 - LO BANH CUON THANH TRI	Site Address 2549 S KING RD A15, SAN JOSE, CA 95122	Inspection Date 06/18/2025
Program PR0440902 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name SON NGUYEN	Inspection Time 13:45 - 14:45
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By VAN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/13/2025

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

This violation found not in compliance on 06/18/2025. See details below.

Cited On: 06/13/2025

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

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

Inspector Observations: Rice rolls subjected to time as a public health control (TPHC) were not documented on time log. Employee stated that the rice rolls are transported from their other food facility at 12:30 PM.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] Employee completed time log for food item.

Minor Violations

Cited On: 06/18/2025

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Hand wash station at the front service area has been reinstalled, however, hand soap dispenser lacked hand soap at the time of inspection.

Hand wash station inside the kitchen less than 10 ft available for use. Hand soap and paper towels was readily available.

[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers. Hand soap and paper towels shall be easily accessible and readily available at all times.

Cited On: 06/18/2025

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water at the three-compartment sink measured at 115F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

Cited On: 06/13/2025

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 06/18/2025

Cited On: 06/13/2025

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)

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Inspector Observations: Observed facility storing opened food in the unapproved front service area.

Per permit condition, "the storage/front working area is not allowed to be used for food preparation or open food storage."

[CA] All food shall be separated and protected from possible contamination.

[COS] Manager arrived on site to rearrange working tables and food to kitchen area.

Measured Observations

N/A

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 6/13/2025.
- Discussed with manager how to allow opened food in the front working area.
 - Facility is to install proper finishes in the front service area.
 - A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

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 **7/2/2025**. 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:

[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: Son
Manager
Signed On: June 18, 2025