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	Site Address	Inspection Date
FA0307008 - CHA BO DA NANG	2895 SENTER RD 150, SAN JOSE, CA 95111	11/19/2026
Program	**Owner Name**	**Inspection Time**
PR0450444 - NO FOOD PREP 5,000-20,000 SQ FT - FP07	HOA CUONG	14:15 - 16:00
Inspected By	**Inspection Type**	**Consent By** / **FSC**
MARCELA MASRI	ROUTINE INSPECTION	HAN PHAM / Exempt

Placard Color & Score
RED
62

RISK FACTORS AND INTERVENTIONS		IN	OUT Major	OUT Minor	COS/SA	N/O	N/A	PBI
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					N
K07	Proper hot and cold holding temperatures	X						N
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		
K15	Food obtained from approved source		X		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		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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
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	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review		
K49	Permits available	X	
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: FOUND NO PAPER TOWELS AT THE ONLY HAND WASH SINK. [CA] PROVIDE PAPER TOWELS.

Follow-up By 11/25/2026

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations: THE FROZEN BUNS OFFERED FOR SALE LACK THE PROPER LABELING. AN APPROVED SOURCE CANNOT BE ESTABLISHED. [CA] ALL FOOD MUST BE OBTAINED FROM AN APPROVED SOURCE. SA: THE OPERATOR VOLUNTARILY REMOVED THE BUNS FROM SALE AND TOOK THEM HOME.

Follow-up By 11/25/2026

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: FOUND THE HOT WATER AT THE HAND WASH SINK AND THE MOP SINK AT 65. [CA] PROVIDE HOT WATER AT THE HAND WASH SINK AT 100F AND 120F AT THE MOP SINK.

NOTE: THE WATER HEATER WAS NOT PLUGGED. ONCE IT WAS PLUGGED, IT REACHED 111F.

Follow-up By 11/25/2026

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

Inspector Observations: FOUND DEAD AND LIVE COCKROACHES IN THE BACK AND THE FRONT OF THE FACILITY. [CA] FOOD FACILITIES SHALL NOT HAVE ANY COCKROACHES ON THE PREMISES. REMOVE THE COCKROACHES, CLEAN THE FACILITY, MOVE THE EQUIPMENT TO CHECK AND SEAL ANY GAPS OR CREVICES ON THE WALLS, FLOORS AND CEILINGS WHERE THE COCKROACHES MAY BE ENTERING THE BUILDING. DISCARD ANY FOOD THAT MAY BE CONTAMINATED BY THE COCKROACHES. REMOVE ANY UNUSED EQUIPMENT OR CLUTTER. REMOVE ANY ENCRUSTED FOOD ON THE FOOD PREPARATION TABLES, UNDER EQUIPMENT, ON THE FLOORS AND WALLS. CLEAN AND SANITIZE ALL SURFACES PRIOR TO CONTACTING THE DEPARTMENT. NOTE: ONE RE-INSPECTION WILL BE FREE OF CHARGE, IF ADDITIONAL RE-INSPECTIONS ARE NEEDED FOR THE SAME ISSUE, THEY WILL BE CHARGED AT $290 PER HOUR DURING BUSINESS HOURS, MINIMUM ONE HOUR OR $664/2-HOUR MINIMUM DURING NON-BUSINESS HOURS, AND UPON INSPECTOR AVAILABILITY.
CALL MARCELA AT 408-687-3451 WHEN READY FOR A RE-INSPECTION.

Follow-up By 11/25/2026

Minor Violations

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: MISSING LOCKERS FOR THE EMPLOYEES' BELONGINGS. [CA] PROVIDE LOCKERS.

FOUND THE MOP INSIDE THE BUCKET. [CA] HANG THE MOP TO AIR DRY.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: FOUND A COUPLE OF HOLES/GAPS ON THE WALL IN THE BACK AND THE FRONT SERVICE AREA. [CA] SEAL THE HOLES/GAPS.

FOUND A LEAK ON THE CEILING AND 2 MISSING PANELS. [CA] REPAIR THE LEAK AND REPLACE THE PANELS.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: NOTE: THIS INSPECTION WAS ORIGINALLY TO DO A CHANGE OF OWNERSHIP.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
PORK BUN	REACH DOWN FREEZER	4.00 Fahrenheit	
HOT WATER	MOP SINK	111.00 Fahrenheit	
HOT WATER	MOP SINK	65.00 Fahrenheit	
HOT WATER	HAND WASH SINK	65.00 Fahrenheit	
HOT WATER	HAND WASH SINK	111.00 Fahrenheit	
PORK BUN	REACH IN FREEZER	2.00 Fahrenheit	

Overall Comments:

A CHANGE OF OWNERSHIP CANNOT BE PERFORMED AT THIS TIME AS THE FACILITY IS CLOSED DUE TO HAVING LIVE AND DEAD COCKROACHES AND NO PAPER TOWELS AT THE ONLY HAND WASH SINK.

1. FOUND DEAD COCKROACHES IN THE FOLLOWING AREAS: ON THE RESTROOM FLOOR, NEAR THE WATER HEATER, INSIDE THE SLIDE DOOR REFRIGERATOR.

2. PHOTOGRAPHS: TAKEN FOR DOCUMENTATION PURPOSES.

3. SUPERVISOR NOTIFIED; ELIZABETH TOBIN

4. NOTIFICATION: THE PERSON IN CHARGE DURING INSPECTION, HAN PHAM, HAS BEEN INFORMED THAT THE FACILITY MUST CLOSE IMMEDIATELY.

THE PREMISES OF EACH FOOD FACILITY MUST BE MAINTAINED FREE OF VERMIN. A FACILITY CANNOT OPERATE IF THERE IS A VERMIN INFESTATION THAT LEADS TO CONTAMINATION OF FOOD CONTACT SURFACES, PACKAGING, UTENSILS, FOOD EQUIPMENT, OR ADULTERATION OF FOOD. THE FACILITY IS REQUIRED TO CEASE OPERATIONS IMMEDIATELY AND MUST REMAIN CLOSED UNTIL ALL CORRECTIVE ACTIONS ON THE PROVIDED CHECKLIST ARE COMPLETED.
REQUIREMENTS BEFORE REOPENING:

1. EMAIL THE SIGNED AND COMPLETED REOPENING CHECKLIST TO THE ASSIGNED INSPECTOR.

2. SUBMIT A COPY OF THE PEST CONTROL REPORT FROM A LICENSED PROVIDER.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **12/3/2026**.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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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: HAN PHAM
PIC

Signed On: November 19, 2026