

# 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 FA0207156 - ANH HONG RESTAURANT		Site Address 1818 TULLY RD 150, SAN JOSE, CA 95122		Inspection Date 05/02/2022	
Program PR0304015 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name HAN TRAN		Inspection Time 11:30 - 12:50
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By HENRY DANG	FSC Nhan Dang 9/27/2026	

Placard Color & Score
<b>GREEN</b>
<b>90</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						S
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						S
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures			X	X			
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods					X		S
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						
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	X	
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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

Facility FA0207156 - ANH HONG RESTAURANT	Site Address 1818 TULLY RD 150, SAN JOSE, CA 95122	Inspection Date 05/02/2022
Program PR0304015 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name HAN TRAN	Inspection Time 11:30 - 12:50
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Large tray of cooked meats maintained out in ambient temperature measured at 50F. Per employee, the tray was removed from the walk-in approximately 30 minutes prior to prepare orders.**

**Large bus tub of raw fish, measured at 44F, container of shrimp measured at 33F, and container of calamari measured at 35F maintained out in ambient temperature not in active preparation. Per employee, items were removed from refrigeration and is about to be prepared and/or cooked.**

**[CA] PHFs shall be held at 41F or below or at 135F or above. Use only small portions of food during preparation so that it does not exceed the maximum amount of time allowed for diligent prep. Return PHF items back to the refrigerator when preparation is paused for an extended period of time. [COS] Employee returned cooked meats back into the refrigerator and began preparation for fish, shrimp, and calamari.**

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Observed multiple monitoring traps with dead and live cockroaches. Monitoring traps were located in the following areas:**

- Under the metal storage rack adjacent to the hand washing sink in the bar area.
- On top of the water heater.
- Under the two-door upright freezer in the dry storage area.

**Dead cockroaches observed on the floor next to True merchandiser refrigerator at the bar area. One dying cockroach observed on floor at the corner between the mechanical dish machine and the three-compartment sink. One dead cockroach observed on the floor in front of the cook line.**

**No other live activity was observed during the inspection. Facility is serviced by professional pest company monthly. Pest control report was reviewed at time of inspection.**

**[CA] Maintain facility free of vermin. Remove all dead cockroaches. Continue to clean and maintain facility to prevent harboring of vermin. Clean and sanitize all affected areas. Seal any holes, cracks, and/or crevices.**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations: Approximately 10 raw catfish thawing in ambient temperature at the food preparation sink. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.**

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: Zip up mesh screen at the side of the facility had large openings. [CA] Keep back door closed at all times and/or provide tight fitting screen to prevent the entrance and harborage of vermin.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0207156 - ANH HONG RESTAURANT	<b>Site Address</b> 1818 TULLY RD 150, SAN JOSE, CA 95122	<b>Inspection Date</b> 05/02/2022
<b>Program</b> PR0304015 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	<b>Owner Name</b> HAN TRAN	<b>Inspection Time</b> 11:30 - 12:50

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Meat kebab	Walk-in refrigerator	41.00 Fahrenheit	
Baked catfish	Walk-in refrigerator	40.00 Fahrenheit	
Raw beef slices	Two-door upright refrigerator	39.00 Fahrenheit	
Raw pork	Walk-in refrigerator	39.00 Fahrenheit	
Porridge	Stove	146.00 Fahrenheit	Hot holding
Raw fish slices	Two-door upright refrigerator	40.00 Fahrenheit	
Chlorine sanitizer	Mechanical ware wash machine	50.00 PPM	
Raw catfish	Walk-in refrigerator	41.00 Fahrenheit	
Porridge	Walk-in refrigerator	41.00 Fahrenheit	
Hot water	Three-compartment sink	121.00 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 **5/16/2022**. 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:** Henry Dang  
Manager

**Signed On:** May 02, 2022