

**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**

<b>Facility</b> FA0265038 - VUA KHO BO & O MAI		<b>Site Address</b> 2549 S KING RD #A8, SAN JOSE, CA 95122	<b>Inspection Date</b> 12/16/2024
<b>Program</b> PR0390970 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		<b>Owner Name</b> DAO, LIEN	<b>Inspection Time</b> 11:30 - 12:15
<b>Inspected By</b> HENRY LUU	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> PATRICK	

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

**Major Violations**

Cited On: 12/11/2024

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

**Compliance of this violation has been verified on: 12/16/2024**

Cited On: 12/11/2024

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

**This violation found not in compliance on 12/16/2024. See details below.**

Cited On: 12/16/2024

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

**Inspector Observations: Observed bags of frozen yogurt still being offered for sale inside the chest freezer by the cashier. PIC confirmed that yogurt was prepared from a home setting.**

**Observed 10+ bags of frozen tapioca dumplings, approximately 10 lbs each, maintained inside freezer three-door upright freezer. Owner unable to provide invoices for items.**

**Observed 50+ rolls of frozen aluminum wrapped rolls of "cha muc dac biet" (squid rolls). Owner provided payment confirmation from a facility in southern California, however was unable to provide an actual invoice for item.**

**[CA] Food must be from an approved source or properly documented.**

**[COS] Items were removed from sales floor and taken home.**

**Minor Violations**

Cited On: 12/11/2024

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

**Compliance of this violation has been verified on: 12/16/2024**

**Measured Observations**

N/A

**Overall Comments:**

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 12/11/2024.
- Facility has corrected the following:
  - K05M - Adequate handwash facilities supplied or accessible:
    - Hand wash stations observed with hand soap and paper towels readily available.
  - K49m - Permits not available:
    - 48-hour notice was issued on 12/11/2024.
    - Facility has made payment to delinquent health permit on 12/16/2024 just prior to this Division's arrival.
    - Receipt #: 3888373644.
    - Ensure payments are made in a timely manner to avoid penalties. Notify DEH of any mailing or billing address changes ASAP.

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**- At time of inspection, food from unapproved sources were still observed. See violation above.**

**- A second chargeable follow-up inspection will be conducted to verify that facility is not continuing to sell food from unapproved sources.**

**- Failure to comply with result in further enforcement action.**

**- Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non-business hours, and upon inspector availability.**

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 **12/30/2024**. 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




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**Received By:** Lien Dao  
Owner

**Signed On:** December 16, 2024