

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 FA0201933 - VIET'S CORNER	Site Address 15466 LOS GATOS BL 110, LOS GATOS, CA 95032	Inspection Date 09/29/2022
Program PR0302987 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name ANH LE	Inspection Time 13:00 - 13:45
Inspected By MELISSA HUERTA	Inspection Type FOLLOW-UP INSPECTION	Consent By ANH LE

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

N/A

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Follow up inspection conducted to verify compliance with removal of unapproved cooking equipment used outside of exhaust hood and cooking of only PRE-COOKED foods in pizza oven under Type II exhaust hood that was observed during LIMITED INSPECTION dated 9/22/2022.

Observations:

**Countertop fryer and two burner stove removed from facility.*

**No raw meats observed in cold holding units.*

**Operator provided district specialist "sales agreement" between this facility and vendor of pre-cooked foods, Com Tan Thanh. Confirmed food facility is permitted and food is from an approved source. PIC stated foods, such as meats and shrimp, are received from vendor pre-cooked at 41F or below and placed in cold holding units. PIC also stated pre-cooked meats and shrimp will be reheated in pizza oven to 165F.*

**Should facility change menu or add any additional equipment, including units held outside the exhaust hood. Plan Check is required and plans along with other required documents must be submitted to this department PRIOR to implementing changes or installing new equipment. Facility must also check with City Building if plan check is also required through their department.*

Placard remains green.

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 **10/13/2022**. 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: ANH LE
OWNER
Signed On: September 30, 2022
Comment: Signature obtained prior to ECR crashing - duplicate OIR