

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 FA0267528 - BANH CANH TRANG BANG	Site Address 2005 TULLY RD, SAN JOSE, CA 95122	Inspection Date 04/09/2026
Program PR0394772 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name NGUYEN, PHO	Inspection Time 11:00 - 12:15
Inspected By HENRY LUU	Inspection Type LIMITED INSPECTION	Consent By SUPAK T.

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Observed leak from inside the two-door food preparation refrigerator onto the floor.

[CA] All Equipment shall be approved, installed properly, meet applicable standards, and be maintained in good repair. Investigate cause and repair in an approved manner.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Ambient	Two-door food preparation refrigerator	40.00 Fahrenheit	
Ambient	Two-door upright freezer	10.00 Fahrenheit	
Ambient	Two-door upright refrigerator	41.00 Fahrenheit	
Warm water	Hand wash sinks	100.00 Fahrenheit	Measured 100F+ at all hand sinks
Ambient	One-door food preparation refrigerator	38.00 Fahrenheit	
Hot water	Three-compartment sink	122.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection for facility evaluation for ownership change.
- Facility has corrected the following violations:
 - K23M - Observed rodents, insects, birds, or animals:
 - Facility was treated prior on 3/26/2026, on 3/31/2026, and again on 04/07/2026. Pest control reports were provided for review.
 - Latest service indicated no activity was observed by technician.
 - Facility has deep cleaned and sanitized the entire facility.
 - All walls in facility has been cleaned and repaired of all holes, gaps, and crevices.
 - Ceiling panels have been cleaned and sealed of all gaps.
 - Equipments have been deep cleaned and sanitized.
- At time of follow-up inspection, no evidence of vermin was observed.

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Famtime Thai Street Food

NEW OWNER: Wun Suk Corporation

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

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The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$2,281.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 05/01/2026 - 04/30/2027 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 03/30/2026**

***Permit condition: N/A**

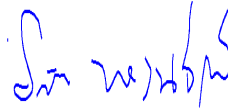
***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

- FSC: Pakkapol Sirikittikul - 03/31/2031

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 **4/23/2026**. 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.

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: Supak T.
Owner
Signed On: April 09, 2026