

**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 FA0202532 - VUNG TAU RESTAURANT		Site Address 1750 N MILPITAS BL, MILPITAS, CA 95035	Inspection Date 12/20/2021
Program PR0307521 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name HUYNH, VICTOR	Inspection Time 11:50 - 12:40
Inspected By TRAVIS KETCHU	Inspection Type FOLLOW-UP INSPECTION	Consent By VICTOR HUYNH	

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

**Major Violations**

Cited On: 12/15/2021

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Compliance of this violation has been verified on: 12/20/2021**

Cited On: 12/15/2021

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

**Compliance of this violation has been verified on: 12/20/2021**

**Minor Violations**

Cited On: 12/15/2021

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**This violation found not in compliance on 12/20/2021. See details below.**

Cited On: 12/20/2021

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

**Inspector Observations: Measured bean sprouts at 47 F and fresh noodles at 46 F stored on top of ice at the cook line. PIC stated that the items were removed from refrigeration 1 hour prior. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Noodles relocated to the open top preparation refrigerator to be held at 41 F or below. Ice added to bean sprouts to maintain then at 41 F or below.**

Cited On: 12/15/2021

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

**Compliance of this violation has been verified on: 12/20/2021**

**Measured Observations**

Item	Location	Measurement	Comments
fresh noodle	cook line ice bucket	46.00 Fahrenheit	
raw shrimp	containr with ice	40.00 Fahrenheit	
raw pork	container with ice	38.00 Fahrenheit	
bean sprouts	cook line bucket	47.00 Fahrenheit	

**Overall Comments:**

**Follow-up inspection to routine inspection conducted by Monica Huato on 12/15/2021.**

**Observed fresh noodle, bean sprouts, raw pork and raw shrimp to be held on ice at the cook line.**

**Observed shell stock tags to be available for review for clams served within the facility.**

**No evidence of vermin observed at the time of inspection.**

**Continue to work on minor violations noted during the routine inspection.**

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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 **1/3/2022**. 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



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**Received By:** Victor Huynh  
PIC

**Signed On:** December 20, 2021