

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 FA0309149 - THIEN HUONG COFFEE INC	Site Address 909 STORY RD D110, SAN JOSE, CA 95122	Inspection Date 05/05/2025
Program PR0453243 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 1 - FP12	Owner Name HIEN CHUNG NGUYEN	Inspection Time 10:30 - 11:30
Inspected By HENRY LUU	Inspection Type LIMITED INSPECTION	Consent By PHUONG

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Hand wash sink in the back of the kitchen is partially obstructed with numerous sauce buckets.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Observed waste drain pipe of the espresso machine and ice bin at the front service area extending into the floor sink.

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Opened exposed ceiling above areas of food preparation.

[CA] Ceilings of all rooms where nonprepackaged food is handled shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

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

Inspector Observations: Facility has an additional storage unit located in unit D 114 where the water heater and water filtration system is located. Unit is also for the usage of equipment and prepackaged non-PHF food items.

Manager stated that unit is only used for storage; no food preparation is to be conducted inside unit.

[CA]

A permit shall be issued by this department when investigation has determined that the proposed facility and its method of operation meets the specifications of the approved plans or conforms to the requirements set forth by this department.

Please contact local health department at 408-918-3400 to obtain a valid health permit.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	Shared with Com Tam Thien Huong
Milk	Two-door reach-in refrigerator	38.00 Fahrenheit	
Raw shelled eggs	Walk-in refrigerator	41.00 Fahrenheit	
Warm water	Hand wash sink	100.00 Fahrenheit	
Egg foam	Two-door reach-in refrigerator	39.00 Fahrenheit	
Milk	Two-door food preparation refrigerator	38.00 Fahrenheit	
Ambient	Walk-in freezer	19.00 Fahrenheit	
Hot water	Dump sink/hand sink - front service	121.00 Fahrenheit	
Warm water	Hand wash sink - rear kitchen	101.00 Fahrenheit	
Hot water	Three-compartment sink	133.00 Fahrenheit	Shared with Com Tam Thien Huong

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Thien Huong Coffee Inc. DBA Trung Nguyen Legend

NEW OWNER: Hien C. Nguyen.

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

The permit category for this facility is FP12. An invoice for the permit fee in the amount of \$896.00 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: 09/01/2024 - 08/31/2025 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 05/05/2025*

**Permit condition: Facility shares kitchen and various equipment with adjacent facility (Com Tam Thien Huong - FA0299392). Use of the approved kitchen is required at all times to operate. In the event that an imminent health hazard is observed at either facility, operations at both locations may be subjected to immediate suspension until the hazard is adequately addressed and corrective actions are verified by this Division.*

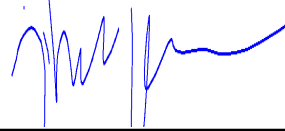
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **5/19/2025**. 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.

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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: Phuong N.
Manager
Signed On: May 05, 2025