

# 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 FA0207156 - ANH HONG RESTAURANT	Site Address 1818 TULLY RD 150, SAN JOSE, CA 95122	Inspection Date 03/23/2023
Program PR0304015 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name HAN TRAN	Inspection Time 09:30 - 10:30
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By HENRY D.

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 03/16/2023

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

**Compliance of this violation has been verified on: 03/21/2023**

Cited On: 03/16/2023

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

**Compliance of this violation has been verified on: 03/21/2023**

Cited On: 03/16/2023

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**This violation found not in compliance on 03/23/2023. See details below.**

Cited On: 03/21/2023

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**This violation found not in compliance on 03/23/2023. See details below.**

#### Minor Violations

Cited On: 03/23/2023

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

**Inspector Observations: Numerous sticky traps throughout facility observed with dead and live cockroaches.**

**No live activity was observed outside of monitoring traps.**

**Facility was serviced by pest control company on 3/22/2023. Facility will be serviced again the following week.**

**[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.**

#### Measured Observations

Item	Location	Measurement	Comments
Chlorine sanitizer	Undercounter dish machine	50.00 PPM	
Hot water	Three-compartment sink	122.00 Fahrenheit	

#### Overall Comments:

- On-site for chargeable follow-up inspection after facility was closed due to vermin during a routine inspection on 3/16/2023, and during the first follow-up inspection on 3/21/2023.

- Facility is hereby authorized to reopen and resume operations.  
- Clean and sanitize all food contact surfaces prior to reopening.

- Continue to clean and maintain facility free of vermin.

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- Deep clean areas of standing water, grease, and/or food debris/residue.
- Seal any remaining holes, gaps, cracks, and/or crevices.

- This Division recommends removing large equipment for deep cleaning, especially in hard to reach areas.

- A third follow-up inspection will be conducted to verify complete abatement of cockroaches.

- Facility will be ordered to close and health permit will be suspended if vermin activity is observed.

## FACILITY RE-OPENED / PERMIT REINSTATED

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 **4/6/2023**. 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: Henry D.  
Manager  
Signed On: March 23, 2023