

**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**

<b>Facility</b> FA0253901 - THIEN HUONG SANDWICHES		<b>Site Address</b> 1631 E CAPITOL EX 106, SAN JOSE, CA 95121		<b>Inspection Date</b> 10/30/2023	
<b>Program</b> PR0369953 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> HIEN CHUNG NGUYEN		<b>Inspection Time</b> 15:00 - 17:00
<b>Inspected By</b> JOSEPH SCOTT		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> NHUNG TONG	
				<b>FSC</b> OANH DANG 10/06/2025	

**Placard Color & Score**  
**YELLOW**  
**84**

	RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures			X				N
K08	Time as a public health control; procedures & records			X				N
K09	Proper cooling methods		X					N
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food					X		
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals							

GOOD RETAIL PRACTICES								OUT	COS
K24	Person in charge present and performing duties								
K25	Proper personal cleanliness and hair restraints								
K26	Approved thawing methods used; frozen food								
K27	Food separated and protected								
K28	Fruits and vegetables washed								
K29	Toxic substances properly identified, stored, used								
K30	Food storage: food storage containers identified								
K31	Consumer self service does prevent contamination								
K32	Food properly labeled and honestly presented								
K33	Nonfood contact surfaces clean								
K34	Warewash facilities: installed/maintained; test strips								
K35	Equipment, utensils: Approved, in good repair, adequate capacity								
K36	Equipment, utensils, linens: Proper storage and use						X		
K37	Vending machines								
K38	Adequate ventilation/lighting; designated areas, use								
K39	Thermometers provided, accurate								
K40	Wiping cloths: properly used, stored								
K41	Plumbing approved, installed, in good repair; proper backflow devices								
K42	Garbage & refuse properly disposed; facilities maintained								
K43	Toilet facilities: properly constructed, supplied, cleaned								
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing								
K45	Floor, walls, ceilings: built, maintained, clean								
K46	No unapproved private home/living/sleeping quarters								
K47	Signs posted; last inspection report available								

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations: APPROXIMATELY 20 INDIVIDUALLY WRAPPED PORK PACKAGED IN FOIL APPROXIMATELY 6-9 INCHES THICK FOUND IMPROPERLY COOLING IN A CARDBOARD BOX ADJACENT TO THE 2 DOOR FREEZER. SAMPLE INTERNAL TEMPERATURES MEASURED 100F [CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.**

Follow-up By  
10/30/2023

### Minor Violations

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

**Inspector Observations: WHOLE SHELL EGGS/PORK STORED INSIDE THE NONOPERATIONAL 3 DOOR PREP REFRIGERATOR (AMBIENT TEMPERATURE 69F . PER THE OPERATOR , THE ITEMS WERE PLACED WITHIN THE UNIT FOR LESS THAN 1 HOUR [CA] MAINTAIN ALL PHF AT 41F OR LESS. [SA] ALL PHFS RELOCATED TO ALTERNATE APPROVED REFRIGERATION.**

Follow-up By  
10/30/2023

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations: UNREFRIGERATED LIVER PATE CONDIMENT USED ON PORK BELLY SANDWICHES STORED IN A CONTAINER AT THE PREP REFRIGERATOR. PER THE OPERATOR , PRODUCT IS TO BE DISCARDED IN 2 HOURS [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.**

Follow-up By  
10/30/2023

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: 3 DOOR PREP REFRIGERATOR IS NONOPERATIONAL [CA] REPAIR. DO NOT USE FOR PHF STORAGE.**

### Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Proper cooling methods.

Needs Improvement - Proper hot and cold holding temperatures.

### Measured Observations

Item	Location	Measurement	Comments
WHOLE SHELL EGGS/POEK	3 DOOR PREP REFRIGERATOR	61.00 Fahrenheit	
AMBIENT INTERIOR	2 DOOR REACH IN FREEZER	7.00 Fahrenheit	
HOT WATER	1 COMPARTMENT FOOD PREP SINMK FAUCET	120.00 Fahrenheit	
WARM WATER	HAND WASH SINK FAUCETS	100.00 Fahrenheit	
PORK	2 DOOR PREP REFRIGERATOR	38.00 Fahrenheit	
PORK-COOLING	CARDBOARD BOX NEXT TO FREEZER	102.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK FAUCET	120.00 Fahrenheit	

### Overall Comments:

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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 **11/13/2023**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control



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**Received By:** NHUNG TONG  
STAFF  
**Signed On:** October 30, 2023