

# 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 FA0208042 - QUYNH HUONG RESTAURANT		Site Address 2455 ALVIN AV, SAN JOSE, CA 95121		Inspection Date 07/28/2022	
Program PR0306691 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PHAN, LONG THANH		Inspection Time 10:00 - 11:00
Inspected By MAMAYE KEBEDE	Inspection Type ROUTINE INSPECTION		Consent By CHE KIM DUNG	FSC	

Placard Color & Score
<b>GREEN</b>
<b>86</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						
K02 Communicable disease; reporting/restriction/exclusion	X						S
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						S
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods					X		
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				N
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	X						

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	X	
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	X	
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	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

Facility FA0208042 - QUYNH HUONG RESTAURANT	Site Address 2455 ALVIN AV, SAN JOSE, CA 95121	Inspection Date 07/28/2022
Program PR0306691 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name PHAN, LONG THANH	Inspection Time 10:00 - 11:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

**Inspector Observations: Employee was observed eating in the food preparation area.**

**[CA] Employees may only drink or eat in designated areas. If employees have to drink in food preparation area, they must use covered cup container with a straw. Their drinks must also be stored in designated area to prevent possible contamination.**

**A customer was also observed smoking inside the outside dining area.**

**[CA] Customers may not smoke inside the facility. Please strictly follow county ordinance and state laws regarding restriction of indoor smoking.**

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Inspector Observations: The chlorine (bleach) sanitizer concentration on the manual three-compartment warewashing sink was measured below 50 ppm.**

**[CA] Whenever sanitizing of utensils/equipment is conducted, the sanitizer concentration maintain in the sanitizing compartment of the manual warewashing sink must be maintained at 200 ppm quaternary ammonia or 100 ppm chlorine, unless otherwise specified by manufacturer of the chemical.**

**Some slim buildup was observed inside the ice machine's internal part.**

**[CA] Clean the internal part of the ice machine immediately.**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: Chopped raw beef was stored above ready to eat foods inside the upright two door freezer.**

**[CA] Raw food products must be stored with or below ready to eat foods and produces**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: There is no approved sanitizer measuring strip to measure the concentration of the chemicals used to sanitize dishes and utensils in the facility.**

**[CA] Provide approved sanitizer measuring strips for the chemicals used in sanitizing utensils, equipment, and food contact surfaces.**

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: The ice scoop for the ice machine was stored on unclean surface.**

**[CA] All reusable utensils including the ice scoop must be stored on clean surface/container in between use.**

**Boxes of single use and other utensils were stored on the floor back in the storage area.**

**[CA] For easy floor cleaning and to prevent insect/rodent infestation and hiding, store all utensils/equipment at least six inches off the floor on approved shelf/dunnage rack at all the time**

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

# OFFICIAL INSPECTION REPORT

Facility FA0208042 - QUYNH HUONG RESTAURANT	Site Address 2455 ALVIN AV, SAN JOSE, CA 95121	Inspection Date 07/28/2022
Program PR0306691 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name PHAN, LONG THANH	Inspection Time 10:00 - 11:00

**Inspector Observations:** *Oil, grease, and food residue accumulations were observed on the floor below the cooking equipment.*

**[CA]** *Conduct a thorough and regular cleaning on the floor areas.*

## **Performance-Based Inspection Questions**

Needs Improvement - Food contact surfaces clean, sanitized.

## **Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Chlorine	Three compartment sink	25.00 PPM	
Beef	Final cook	159.00 Fahrenheit	
Hot water	Three compartment sink	125.00 Fahrenheit	
Beef	Preparation fridge	39.00 Fahrenheit	
Chicken	Upright freezer	0.00 Fahrenheit	
Beef	Upright freezer	0.00 Fahrenheit	

## **Overall Comments:**

**Note: 1. This routine inspection is conducted for a change of ownership.**

### **OWNERSHIP CHANGE INFORMATION**

**NEW OWNER: Trang Ngoc Nguyen FACILITY NAME: Di Vang Restaurant.**

**The applicant has completed the change of ownership application process for an Environmental Health Permit.**

**FP11 \$1227 will be invoiced and mail to the address on the application. Payment shall be paid within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received within 30 days of the change of owner date.**

**Permit issued and valid: 08/01/2022 - 07/31/2023. The permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report.**

**This report serves as a temporary permit . An official permit will be mailed to the address on file and shall be posted in public view upon receipt. It is ok to operate under the new owner.**

**\*Structural Review inspection conducted on 07/28/2022**

**\*Permit condition: None**

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

**2. A \$1,227 Environmental Health permit fee invoice which will be mailed to the owner in the next couple of weeks must be paid within a week of receiving it.**

**3.**

---

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 **8/11/2022**. 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.

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0208042 - QUYNH HUONG RESTAURANT	<b>Site Address</b> 2455 ALVIN AV, SAN JOSE, CA 95121	<b>Inspection Date</b> 07/28/2022
<b>Program</b> PR0306691 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> PHAN, LONG THANH	<b>Inspection Time</b> 10:00 - 11:00

**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:** Che Kim Dung  
Employee

**Signed On:** July 28, 2022