

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 FA0201933 - VIET'S CORNER		Site Address 15466 LOS GATOS BL 110, LOS GATOS, CA 95032	Inspection Date 10/05/2022
Program PR0302987 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name ANH LE	Inspection Time 18:00 - 20:15
Inspected By HELEN DINH	Inspection Type LIMITED INSPECTION	Consent By ANH LE & JASON (O), VI & THACH	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

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

Inspector Observations: 1. Measured the following PHFs in 2 door cold top holding between 54F - 64F for less than 4 hours: bean sprouts, boiled pork and boiled shrimp.
 2. Measured a container of fresh rice noodle holding at 86F for more than 4 hours.
 [CA] Maintain all PHFs cold held at or below 41F or hot held at or above 135F.
 [COS] Operator voluntarily discarded PHFs in trash.

Follow-up By
10/12/2022

Minor Violations

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

Inspector Observations: 1. Found single use paper towel stored outside of mounted dispenser at hand wash station located in prep area. [CA] Ensure single use paper towel is fully stocked in mounted dispenser,
 2. Lacking mounted soap dispenser at hand wash station located in front service area. Observed a disposable soap bottle. [CA] Install mounted soap dispenser.

Follow-up By
10/12/2022

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

Inspector Observations: Found several flies in the cooking area. [CA] Each food facility shall be free of pest such as flies.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: 1. Found a unapproved 2 burner stove (Barton) connected to propane tank in kitchen and a fryer (Globe). Facility does not have a type 1 hood in the kitchen or front area. Facility has a type 2 hood for the purposes of cooking pizza ONLY. [CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation). Operator shall remove unapproved equipment.
 2. Measured ambient air temperature of 2 door cold top/reach in at 50F. [CA] Repair refrigeration unit to maintain all PHFs cold held at or below 41F. [COS] Operator directed to relocate all cold PHFs to other units.

Follow-up By
10/12/2022

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Lacking light in the back storage area where bags of noodle is located. [CA] Repair light fixture to ensure proper visibility.

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: Found hand wash station in back prep area slow draining. [CA] Ensure hand wash station is free flowing and in good repair.

Follow-up By
10/12/2022

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
boiled pork	2 door upright	37.00 Fahrenheit	
boiled shrimp	2 door cold top	61.00 Fahrenheit	for less than 4 hours. COS- VC&D
bean sprouts	2 door reach in	41.00 Fahrenheit	
ambient	2 door reach in/cold top	50.00 Fahrenheit	COS-directed to relocate PHFs to other units.
warm water	handsink (front, prep & RR)	100.00 Fahrenheit	
fresh rice noodle	counter	86.00 Fahrenheit	for more than 4 hours. COS- VC&D
ambient	2 door upright freezer	16.80 Fahrenheit	
boiled shrimp	2 door upright	40.00 Fahrenheit	
vegetarian pho soup	counter (pitcher warmer)	167.00 Fahrenheit	electric
boiled pork	2 door cold top	64.00 Fahrenheit	for less than 4 hours. COS- VC&D
chicken	2 door reach in	32.00 Fahrenheit	
bean sprouts	2 door cold top	54.00 Fahrenheit	for less than 4 hours. COS- VC&D
hot water	warewash/prep	120.00 Fahrenheit	
soup broth (pho)	2 door upright	40.00 Fahrenheit	

Overall Comments:

Inspection conducted in conjunction to CO0152328.

A follow-up inspection shall be conducted.

*****Subsequent follow up inspection after first follow up shall be billed \$219/hr during business hours and \$493/hrs (minimum of 2 hours) during nonbusiness hours upon availability.*****

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 **10/19/2022**. 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

Received By: Anh Le
Owner

Signed On: October 05, 2022