

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 FA0291728 - BUN RIEU TAN DINH		Site Address 999 STORY RD 9045, SAN JOSE, CA 95122		Inspection Date 04/20/2026		Placard Color & Score GREEN 82		
Program PR0437158 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name NGUYEN, LE THANH		Inspection Time 10:10 - 11:10			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By MAN				FSC Thanh Chau 08/22/2028

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						S
K04	Proper eating, tasting, drinking, tobacco use	X						S
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		X			N
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						
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		
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0291728 - BUN RIEU TAN DINH	Site Address 999 STORY RD 9045, SAN JOSE, CA 95122	Inspection Date 04/20/2026
Program PR0437158 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name NGUYEN , LE THANH	Inspection Time 10:10 - 11:10
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: *Bean sprouts in inadequate ice bath measured at 66F.*

Cooked rice maintained inside rice warmer measured between 109F to 122F. Employee stated that rice was prepared in the morning in the rice cooker before it was placed inside the warmer to hot hold.

Cut tomatoes maintained out in ambient temperature at the rice plate preparation area measured at 65F. Employee stated that tomatoes were cut in the morning.

[CA] *PHFs shall be held at 41°F or below or at 135°F or above.*

[COS] *Additional ice was added to container of bean sprouts immediately cool. Rice was reheated in the microwave to 165F prior to hot holding. Cut tomatoes were VC&D by employee.*

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Only two employee food handler cards were available for review.*

[CA] *Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Numerous cooked trays of steamed egg cake cooling inside the merchandiser refrigerator kept tightly covered. Eggs had just reached reached cooling temperature.*

[CA] *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. When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.*

[COS] *Steamed eggs were relocated into the upright freezer to expedite cooling process.*

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: *Ice scoop maintained inside ice machine with handle in direct contact with consumable ice.*

[CA] *Handle to ice scoop shall be stored so that it is not in direct contact with ice.*

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

Inspector Observations: *Accumulation of grease and/or staining on wall in the preparation where rice plates are prepared.*

[CA] *Walls and/or floors in food preparation area shall be kept clean.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

OFFICIAL INSPECTION REPORT

Facility FA0291728 - BUN RIEU TAN DINH	Site Address 999 STORY RD 9045, SAN JOSE, CA 95122	Inspection Date 04/20/2026
Program PR0437158 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name NGUYEN , LE THANH	Inspection Time 10:10 - 11:10

Measured Observations

Item	Location	Measurement	Comments
Raw comminuted pork	Three-door upright refrigerator	40.00 Fahrenheit	Dining area
Cooked coagulated pork blood	Three-door upright refrigerator	38.00 Fahrenheit	
Cooked coagulated pork blood	Food preparation refrigerator	40.00 Fahrenheit	
Roast pork	Three-door upright refrigerator	41.00 Fahrenheit	
Raw marinated pork	Three-door upright refrigerator	41.00 Fahrenheit	Dining area
Bean sprouts	Three-door upright refrigerator	41.00 Fahrenheit	
Milk	Merchandiser refrigerator	39.00 Fahrenheit	
Raw pork	Three-door reach-in refrigerator	41.00 Fahrenheit	
Raw shrimp	Food preparation refrigerator	39.00 Fahrenheit	
Cooked sea sanils	Three-door upright refrigerator	40.00 Fahrenheit	Dining area
Raw calamari	Food preparation refrigerator	40.00 Fahrenheit	
Chlorine	Three-compartment sink	100.00 PPM	
Fried fancy pork with sticky rice	Two-door reach-in refrigerator	41.00 Fahrenheit	
Warm water	Hand wash sink	102.00 Fahrenheit	
Tomato soup	Cook line	189.00 Fahrenheit	
Fried tofu	Two-door reach-in refrigerator	41.00 Fahrenheit	
Hot water	Three-compartment sink	124.00 Fahrenheit	
Steamed egg cake	Two-door reach-in refrigerator	39.00 Fahrenheit	
Cooked pork knuckles	Three-door upright refrigerator	41.00 Fahrenheit	

Overall Comments:

- Complaint investigation was conducted concurrently with routine inspection.

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 **5/4/2026**. 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: Tom C.
Owner
Signed On: April 20, 2026