

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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OFFICIAL INSPECTION REPORT

Facility FA0252607 - THANH HUONG #3 SANDWICHES TO GO		Site Address 2050 N CAPITOL AV, SAN JOSE, CA 95132	Inspection Date 09/15/2026
Program PR0367724 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name VU, DAVID	Inspection Time 13:00 - 14:20
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By NANCY VU	

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 09/15/2026

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

Inspector Observations: *Some potentially hazardous food stored on the steam table like beef, pork, and fried rice were measured between 120 °F and 135 °F.*

[CA] *All potentially hazardous foods like garlic in oil, cut melons, raw sprouts; cooked foods of plant origin; foods of animal origin and any other food capable of supporting the rapid and progressive growth of infectious or toxigenic microorganisms or the slower growth of Clostridium botulinum shall always be held at 41°F or below or at 135°F or above. The owner said all the food products were cooked less than two hours, and he is told to either reheat the products to 165 OF and keep them at or above 135 oF or time code all to use within the next two hours. She reheated the products to 165 OF (COS).*

Cited On: 09/15/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Repeated violation: The restaurant store many individually packaged food products in the front self-serve counter at room temperature using Time as a Public Health Control method (TPHC). However, there was no time log which shows the time the food was taken out of the safe temperature zone.*

[CA] *If the restaurant is using TPHC, proper time/temperature logs must be maintained for the food products stored at room temperature using the method. The chef was allowed to code the food product to be used in the next two hours (COS).*

Follow-up By
09/15/2026

Minor Violations

Cited On: 09/15/2026

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Repeated violation: Many food products on boxes were stored directly on the floor or on milk crates back in the storage, walk-in cooler, and freezer areas.*

[CA] *To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.*

Follow-up By
09/16/2026

Cited On: 09/15/2026

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: *Repeated violation: Almost all of the individually packaged dessert, snacks, and others made in the facility but stored on the self-serve area do not have any label.*

[CA] *Food prepackaged in a food facility shall bear a label that complies with the labeling requirements prescribed by the Sherman Food, Drug, and Cosmetic Law, Part 5 and label information shall include:*

- 1. The common name of the food*
- 2. If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food.*
- 3. An accurate declaration of the quantity of contents.*
- 4. The name and place of business of the manufacturer, packer, or distributor.*

Follow-up By
09/16/2026

Cited On: 09/15/2026

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Repeated violation: Heavy food residue and grim buildup on handles and surfaces of the equipment including the refrigeration units.*

[CA] *Conduct thorough cleaning on the surfaces and handles of the equipment.*

Follow-up By
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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: Repeated violation: Food preparation was being conducted on unclean three compartment warewash sink.

[CA] Food preparation may only be conducted on the approved clean preparation sink which has a drain that drains into a floor sink. Stop using the three compartment warewash sink to conduct any food preparation.

Follow-up By
09/16/2026

Cited On: 09/15/2026

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 scoop for the ice machine was stored on unclean surface.

[CA] All reusable utensils must be stored on cleanable containers.

Follow-up By
09/16/2026

Cited On: 09/15/2026

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

Inspector Observations: There is a damaged floor area in the kitchen that is covered with hardwood.

[CA] Please remove the wood cover, and repair the floor immediately.

Heavy grease, oil, and food residue accumulation is observed on the floor below the cooking equipment.

[CA] Conduct a thorough regular cleaning on the floor area.

Food residue and trash accumulations were observed on the floor sinks located below the preparation and wash sinks.

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

Measured Observations

Item	Location	Measurement	Comments
Fried rice	Steam table	125.00 Fahrenheit	
Sliced pork	Preparation table	39.00 Fahrenheit	
Pork wrap	Serving counter	110.00 Fahrenheit	
Broth	Stove	175.00 Fahrenheit	
Hot water	Three compartment sink	130.00 Fahrenheit	
Beef	Steam table	120.00 Fahrenheit	
Pork	Final cook	174.00 Fahrenheit	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection conducted on 08/14/2026. The facility was issued a conditional pass for lack of handwash station supplies and access to the handwash stations in the kitchen and for washing of utensils without any sanitizer among other. During today's follow-up inspection, the handwash stations were fully supplied and access provided. No washing was conducted during the time of this inspection. The products stored on the steam table were all measured below 130 oF. and some of the food products stored on the front counter using Time as a Public Health Control (TPHC) do not have proper labels as well. Therefore facility is reissued a conditional pass again. This follow-up is conducted free of charge. However, any upcoming follow-up inspections shall be conducted at a charge of \$292.00/ hour.

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 **9/29/2026**. 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.

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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: Nancy Vu
Owner
Signed On: September 15, 2026