

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 FA0207153 - BANH CUON THIEN HUONG		Site Address 1818 TULLY RD 218, SAN JOSE, CA 95122		Inspection Date 02/01/2023	
Program PR0305405 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name VU, NHUNG		Inspection Time 13:45 - 14:50
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By NHUNG VU	FSC Quang Huynh 09/28/2025	

Placard Color & Score
YELLOW
60

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
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		X			N
K08 Time as a public health control; procedures & records		X		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		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	X	
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
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	X	
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

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

Inspector Observations: Multiple PHF items maintained out in ambient temperature measured as follows:

Follow-up By
02/03/2023

- Bowl of diced pork and wood-ear mushroom - 80F.
- Multiple plastic containers of bean sprouts/bean sprouts in water - 55F-60F.
- Tomato soup with tofu on stove - 66F.
- Grilled pork and grilled beef - 68F.
- Cooked chicken rice - 70F.
- Cooked duck - 65F.

Per PIC, items were prepared in the morning around 9:30 AM to 10:00 AM. Items are cooling and is reheated and served upon order

[CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] All items were relocated into the walk-in refrigerator to immediately cool.

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

Inspector Observations: Multiple PHF items maintained at the front service counter - rice noodle rolls (banh cuon), fancy pork (cha), bean sprouts, subjected to TPHC lacked labels. [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. [COS] Employee provided colored stickers for items.

Follow-up By
02/03/2023

K14 - 8 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: Employee washing dishes skips final sanitization step. When finish, employee returned wet dishes to storage.

Follow-up By
02/03/2023

Employee stated that bleach is only used for hard to remove stains and that all dishes are just washed with soap and water.

[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried.

Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

[COS] Sanitizing solution was set up and dishes were soaked in sanitizing solution.

Minor Violations

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

Inspector Observations: Employees' three-year food handler cards unavailable 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.

***** Repeat violation *****

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

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Inspector Observations: Employee's opened food stored on food preparation areas. [CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.

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: Numerous containers and buckets of food maintained directly on floor. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

Inspector Observations: Heavy build up of grime observed on food handles of refrigerators.

Heavy build up of grease and food debris observed on cook line top.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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: Cardboard box lined with paper towels used to store deep fried shrimp chips. [CA] All food items shall be stored in ANSI/NSF approved food grade containers. Discontinue use of cardboard boxes.

***** Repeat violation *****

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: Employees using two-compartment food preparation sink at the front of the kitchen to conduct ware washing. [CA] Utilize sinks for their designated purpose. Food preparation sink shall be used only for food preparation.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Employee's personal belongings - cellphones, purses, stored inside unused preparation refrigerator and on shelves above food preparation areas. [CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

Inoperable center food preparation refrigerator used at dry storage, employee locker storage, and food preparation surface. [CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Demonstration of knowledge; food manager certification.

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Measured Observations

Item	Location	Measurement	Comments
Cooked rice	Rice warmer	140.00 Fahrenheit	
Hot water	Two-compartment food preparation sink	130.00 Fahrenheit	Front of facility
Orange spring roll sauce	Crock pot	146.00 Fahrenheit	
Cooked ground pork and wood-ear mushroom	Walk-in refrigerator	37.00 Fahrenheit	
Cooked coagulated pork blood	Food preparation refrigerator	40.00 Fahrenheit	
Raw marinated pork	Preparation refrigerator	41.00 Fahrenheit	
Raw marinated beef skewer	Preparation refrigerator	41.00 Fahrenheit	
Cooked pork hock	Food preparation refrigerator	40.00 Fahrenheit	
Sanitizing solution	Ware wash sink	100.00 PPM	After COS
Fried shrimp chip	Walk-in refrigerator	40.00 Fahrenheit	
Fancy pork	Food preparation refrigerator	41.00 Fahrenheit	Top insert
Cooked rice	Walk-in refrigerator	41.00 Fahrenheit	
Cooked egg cake	Food preparation refrigerator	41.00 Fahrenheit	
Raw marinated meats	Walk-in refrigerator	40.00 Fahrenheit	
Crab meat	Food preparation refrigerator	41.00 Fahrenheit	
Fish	Food preparation refrigerator	39.00 Fahrenheit	Top insert
Hot water	Two-compartment ware wash sink	136.00 Fahrenheit	Back of facility

Overall Comments:

- **Two or more major violations were observed during the routine inspection.**
- **A follow-up inspection will be conducted to verify compliance of all major violations.**
- **Subsequent follow-up inspection after first follow-up shall be billed \$219/hour during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$493/hour during non-business hours, and upon inspector 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 **2/15/2023**. 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:

- [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: Nhung Vu
PIC
Signed On: February 01, 2023