

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 07/17/2025
Program PR0305405 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name VU, NHUNG	Inspection Time 09:45 - 10:45
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By PHUC L.

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 07/14/2025

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

This violation found not in compliance on 07/17/2025. See details below.

Cited On: 07/17/2025

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

Inspector Observations: Bucket of bean sprouts and container of bean sprouts with inadequate ice measured at 58F to 60F respectively. Ice was added upon this Division's arrival.

Follow-up By
07/21/2025

Cooked fermented pork (nem) on measured between 70F to 80F. Employee stated that item was prepared approximately 30 minutes prior.

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

[COS] Instructed employee to add additional ice to bean sprouts. Fermented pork was relocated into the walk-in refrigerator to immediately cool.

Cited On: 07/14/2025

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

This violation found not in compliance on 07/17/2025. See details below.

Cited On: 07/17/2025

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

Inspector Observations: Facility is still utilizing time as a public health control (TPHC) when instructed to immediately cease and desist usage after failing to comply on multiple routine inspection.

Follow-up By
07/21/2025

At time of inspection, items were properly labeled, however, facility has not been approved to utilize TPHC.

[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] Instructed employee to return food into the refrigerator.

Cited On: 07/14/2025

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Compliance of this violation has been verified on: 07/17/2025

Minor Violations

N/A

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Measured Observations

Item	Location	Measurement	Comments
Cooked pork	Food preparation refrigerator	41.00 Fahrenheit	
Shrimp paste on bamboo	Two-door reach-in refrigerator	41.00 Fahrenheit	
Porridge	Walk-in refrigerator	41.00 Fahrenheit	
Soup	Walk-in refrigerator	39.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine - dish pit	100.00 PPM	
Raw meat skewer	Two-door reach-in refrigerator	40.00 Fahrenheit	
Grilled pork skewer	Grill	164.00 Fahrenheit	
Raw meat skewer	Walk-in refrigerator	40.00 Fahrenheit	
Fish cake	Food preparation refrigerator	40.00 Fahrenheit	
Hot water	Two-compartment sink	121.00 Fahrenheit	

Overall Comments:

- On-site for a follow-up inspection after facility earned a conditional pass during a routine inspection on 7/14/2025.
 - During the follow-up inspection, numerous major violations were still observed.
 - See violations above .
 - A second follow-up inspection will be conducted to verify compliance of all major violations.
 - Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non-business hours, and upon inspector availability.
 - The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.
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- Owner may be called in for office hearing to discuss plan for compliance.
 - Office hearing will be charged at the hourly rate.

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 7/31/2025. 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
Owner

Signed On: July 17, 2025