OFFICIAL INSPECTION REPORT

Facility: FA0207153 - BANH CUON THIEN HUONG
Site Address: 1818 TULLY RD 218, SAN JOSE, CA 95122
Inspection Date: 11/18/2020

Program: PR0305405 - FOOD PREP / FOOD SVC OP  6-25  EMPLOYEES RC 3 - FP14
Owner Name: VU, NHUNG
Inspection Time: 16:20 - 16:35

Inspected By: MANDEEP JHAJJ
Inspection Type: FOLLOW-UP INSPECTION
Consent By: BILLY

Placard Color & Score: GREEN N/A

Comments and Observations

Major Violations
N/A

Minor Violations
N/A

Measured Observations
N/A

Overall Comments:

FOLLOW UP INSPECTION TO CHECK COMPLIANCE WITH MAJOR VIOLATION K22M.

FLOOR IN THE FACILITY OBSERVED TO BE CLEAN, SANITIZED, ALL DRIED UP. ALL THE FLOOR SINKS ARE CLEANED AND EMPTY.

FACILITY IS OKAY TO RE-OPEN AND RESUME ALL FOOD OPERATIONS.

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 12/2/2020. 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
[PHP] Potentially Hazardous Food
[PIC] Person in Charge
[PPM] Part per Million
[S] Satisfactory
[SA] Suitable Alternative
[TPHC] Time as a Public Health Control