

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 FA0202532 - VUNG TAU RESTAURANT		Site Address 1750 N MILPITAS BL, MILPITAS, CA 95035	Inspection Date 02/23/2021
Program PR0307521 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name HUYNH, VICTOR	Inspection Time 18:00 - 18:30
Inspected By FRANK LEONG	Inspection Type LIMITED INSPECTION	Consent By JAN PHAM	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

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

Inspector Observations: *In the kitchen area, at the 2 door undercounter refrigerator, measured raw pork at 48F, and raw beef at 52F. Observed 2 door undercounter refrigerator was in the process of repair and non-functioning. Per operator, raw pork and raw beef was removed from refrigeration less than an hour prior. Observed other items placed in ice bath. [CA] Ensure potentially hazardous foods are held cold at or below 41F to prevent bacterial growth. [COS] Operator placed raw pork and raw beef in an ice bath to facilitate proper holding temperatures.*

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
raw beef	2 door undercounter refrigerator	52.00 Fahrenheit	
raw pork	2 door undercounter refrigerator	48.00 Fahrenheit	

Overall Comments:

Limited inspection conducted in conjunction with complaint investigation.

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 **3/9/2021**. 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: _____

Signed On: February 26, 2021

Comment: REPORT EMAILED TO OPERATOR.