

**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**

<b>Facility</b> FA0286058 - BANH CUON ONG TA		<b>Site Address</b> 999 STORY RD 9030, SAN JOSE, CA 95122	<b>Inspection Date</b> 05/28/2026
<b>Program</b> PR0428900 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		<b>Owner Name</b> PHAM, LY	<b>Inspection Time</b> 14:00 - 15:00
<b>Inspected By</b> HINA WYNE	<b>Inspection Type</b> LIMITED INSPECTION	<b>Consent By</b> THU PHAM	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

No major violations were observed during this inspection.

**Minor Violations**

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

**Inspector Observations: Lack Food Safety Certification.**

**[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.**

**Employee lack food handler cards.**

**[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.**

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Numerous PHF items maintained out in ambient temperature for less than 4 hours at the preparation table across the three-door upright freezer.**

**-cooked sprout - 82 F**

**-sliced pork rolls and fried pork rolls - 82 F**

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

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations: [CA] Chemicals once removed from original container shall be labeled with common nam**

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
SPROUT	REFRIGERATION	64.00 Fahrenheit	COOLING
PORK AND HAM RICE ROLL	READY TO SERVE	128.00 Fahrenheit	
QA SANITIZER	DISHWASHER	200.00 PPM	
EGG ROLLS	ROOM TEMP	82.00 Fahrenheit	TPHC
COOKED SPROUT	ROOM TEMP	82.00 Fahrenheit	

**Overall Comments:**

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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 **6/11/2026**. 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.

## Legend:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control



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**Received By:** Thu Pham  
PIC  
**Signed On:** May 28, 2026