

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 FA0205604 - GIO CHA NGON	Site Address 1130 LUCRETIA AV G, SAN JOSE, CA 95122	Inspection Date 04/15/2026
Program PR0304511 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name QUAN NGUYEN	Inspection Time 11:00 - 12:00
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By QUAN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 04/13/2026

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

Compliance of this violation has been verified on: 04/15/2026

Cited On: 04/13/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 04/15/2026

Minor Violations

Cited On: 04/15/2026

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

Inspector Observations: Observed heavy build up of grease and grime on floor mixing in the front kitchen.

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

Cited On: 04/15/2026

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Missing outlet cover and an approximately 2 inch by 4 inch piece of dry wall next to the electrical outlet in the front kitchen area.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage. Repair the wall with a durable, smooth, nonabsorbent, and easily cleanable surface.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Food preparation sink	121.00 Fahrenheit	
Hot water	Three-compartment sink	125.00 Fahrenheit	
Warm water	Hand wash sink	102.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility was closed due to evidence of a vermin infestation.

- Facility has corrected the following:

- K14M - Food contact surfaces unclean and unsanitized:

- Facility has obtained an approved sanitizer that was available for use.

- K23M - Observed rodents, insects, birds, or animals:

- Facility was treated on 4/14/2026. Pest control report along with Vermin Checklist was emailed to district inspector prior to scheduling follow-up inspection.

- At time of inspection, no activity was observed throughout the facility.

- K08M - Improperly using time as a public health control (TPHC):

- Operation at facility was temporarily suspended and thus TPHC was not observed.

- TPHC procedures were reviewed with owner at time of routine inspection.

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- Facility is hereby authorized to reopen and resume operations.

- Prior to operating, conduct final cleaning and sanitization of all surfaces, (food and non-food contact) and utensils.

- Continue to address all other violations noted on previous inspection report.

**** Note:**

- Facility is preparing and supplying food to two other permitted facilities within the county.
- Facility shall provide Standard Operating Procedures (SOPs) for all food preparation, i.e., receiving, preparation, storage, transport, etc.
- Email district staff with completed SOPs by 4/24/2026

FACILITY RE-OPENED / PERMIT REINSTATED

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 **4/29/2026**. 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:

[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: Vinh N.
PIC
Signed On: April 15, 2026