

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 FA0254409 - RONG BIEN RESTAURANT		Site Address 1111 STORY RD 1080, SAN JOSE, CA 95122		Inspection Date 01/18/2022		Placard Color & Score <div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN N/A</div>		
Program PR0371087 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name RONG BIEN RESTAURANT LI		Inspection Time 09:45 - 11:00			
Inspected By HENRY LUU		Inspection Type RISK FACTOR INSPECTION		Consent By THUY				FSC Not Available

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use	X						S
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible			X				N
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding						X	
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed			X				
K23	No rodents, insects, birds, or animals			X				

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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: Five year Food Safety Certified (FSC) managerial certificate and three year employee food handler cards unavailable for review. [CA] Provide valid FSC within 60 days and food handler cards for employees within 30 days.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Hand wash station in kitchen had paper towels stored on storage jacket adjacent to sink. [CA] Maintain paper towels inside dispensers. Ensure all hand wash stations have warm water, hand soap, and paper towels readily available.

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

Inspector Observations: Bucket of bean sprouts stored out in ambient temperature measured at 49F. Per employee, bean sprouts were just washed and prepared. [CA] Maintain cold PHF at 41F or below. [COS] Employee added ice to container.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Minor leak at waste drain pipe under three-compartment ware wash sink. [CA] Ensure waste water is properly disposed of. Investigate cause for leak. Repair in an approved manner.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: One dead cockroach observed on wall at shelf above preparation sink. One dead cockroach observed on shelf above spray sink at ware wash station. Per PIC, facility has pest control servicing facility twice per month. Last preventative treatment was conducted on 1/13/2022. PIC provided pest control reports. No live activity observed during inspection. [CA] Facility shall be free of vermin. Remove dead cockroaches. Clean and sanitize affected areas. Frequently deep clean facility to remove food debris and grease to eliminate food sources. Fill any holes, cracks, or crevices to prevent harboring of vermin.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
Raw beef	Preparation refrigerator	38.00 Fahrenheit	Across cookline
Par-cooked shrimp	Preparation refrigerator	41.00 Fahrenheit	Top insert - across cookline
Raw soft shell crab	Walk-in refrigerator	38.00 Fahrenheit	
Raw pooled eggs	Walk-in refrigerator	41.00 Fahrenheit	
Cooked ground pork	Preparation refrigerator	40.00 Fahrenheit	Top insert - across kitchen entrance
Ambient	Upright refrigerators	5.00 Fahrenheit	IR - Three-door in back storage, two-door in back storage, two-door across rice cookers.
Chlorine sanitizer	Mechanical ware wash	50.00 PPM	
Cooked chicken	Preparation refrigerator	40.00 Fahrenheit	Across kitchen entrance
Hot water	Three-compartment sink	125.00 Fahrenheit	
Cooked crab meat	Preparation refrigerator	39.00 Fahrenheit	Across cookline
Calarmi	Preparation refrigerator	41.00 Fahrenheit	Top insert - across cookline
Cooked quail eggs	Preparation refrigerator	41.00 Fahrenheit	Top insert - across kitchen entrance
Cooked pork slices	Preparation refrigerator	41.00 Fahrenheit	Top insert - across kitchen entrance

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Overall Comments:

***A risk factor inspection is an inspection focusing on factors known to directly contribute to causing a foodborne illness .
Structural issues and good retail practices were not assessed during this inspection.***

Signature not obtained due to COVID-19 and social distancing parameters.

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 2/1/2022. 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: Becky Nguyen
Manager

Signed On: January 18, 2022

Comment: No signature obtained due to COVID-19.