

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 FA0200103 - KHANH'S RESTAURANT		Site Address 150 E HAMILTON AV, CAMPBELL, CA 95008		Inspection Date 03/25/2026		Placard Color & Score YELLOW 55		
Program PR0303345 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KHANH'S CUISINE, INC		Inspection Time 13:35 - 15:45			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By MARY AND ANH				FSC Patrick Burns 04/04/2030

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X					N
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods		X					N
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				S
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	X	
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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	X	
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *REPEAT VIOLATION*

At the service station, hand sink's soap dispenser was stuck and unable to dispense soap.

At the cook line station, hand sink's single use towel dispenser was not able to dispense single use towels.

[CA]: All hand sink stations shall be equipped with hand soap and single use towels in properly working dispensers.

[SA]: Pump soap and loose single use towels temporarily provided at hand sinks.

Follow-up By
03/27/2026

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

Inspector Observations: At the far right prep line cooler's top wells at cook line, raw bean sprouts and cut tomatoes measured at 52F and 55F respectively. Ambient temperature of top wells measured at 61F.

[CA]: Potentially Hazardous Food shall be cold held at 41F or below.

[SA]: Cut tomatoes and raw bean sprouts relocated to bottom reach in of unit.m

Follow-up By
03/27/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *MAJOR*

In the 1 door reach in at cook line, cooked white rice stored in deep plastic container covered with plastic measured at 60F. PIC stated it was cooked and cooled yesterday.

MINOR

In the walk in cooler, pho broth in ~10 inch metal pots secured with top lids measured at 94F. PIC stated it was removed from the stove and placed in the unit approximately less than 30 minutes prior to measurement.

[CA]: Potentially Hazardous Foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours (6 hours total).

Approved cooling methods include;

- 1. Placing the food in shallow, heat-conductive pans.**
- 2. Separating the food into smaller or thinner portions.**
- 3. Using rapid cooling equipment (no plastic bins or containers).**
- 4. Adding ice as an ingredient.**
- 5. Using ice paddles.**
- 6. Placing containers in an ice bath, stirring food frequently.**
- 7. In accordance to an approved HACCP Plan**

[COS]: Rice voluntarily discarded via trash.

[SA]: Lids removed to allow pho broth to cool down.

Follow-up By
03/27/2026

Minor Violations

K14 - 3 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

Inspector Observations: Accumulation of pink grime observed on the interior surface of ice machine.

[CA]: Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning.

Accumulation of dried residue observed on and around the blade of table can opener.

[CA]: Disassemble, clean, and sanitize can opener blade between uses or as often as necessary to prevent the accumulation of food residues.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

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Inspector Observations: No hot water provided at prep sinks.

[CA]: Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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

Inspector Observations: *REPEAT VIOLATION*

In the dry storage area, one dried/old rodent dropping observed in an empty box and one on top of an equipment box. No contamination observed.

Follow-up By
03/27/2026

Pest control report from 03/19/2026 from Crane Pest Control stated no activities found. PIC stated pest control services occur biweekly.

[CA]: The premises of each food facility must be maintained free of vermin. Eliminate evidence of vermin in a safe, effective and legal manner. Ensure food and food contact surfaces are protected from possible contamination at all times. Continue to follow pest control service recommendations and monitor for vermin activity. Seal all cracks, crevices, and gaps under any exterior doors to prevent entry and harborage of vermin.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *REPEAT VIOLATION* Containers of food stored directly on the floor in the walk in freezer and walk in cooler.

[CA]: Food shall be stored at least 6 inches elevated from the floor on approved shelving that is easily cleanable (ex. Dunnage racks)

Open bags of food stored in the dry storage area.

[CA]: All open bags of dry food shall be transferred or stored in food grade containers and covered with a fitted lid.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Quat ammonium testing method not provided.

[CA]: Testing method for measuring Quat Ammonium sanitizer (ex test strips) shall be provided.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Prep line cooler's top well at the right side most of cook line and prep line cooler at server station unable to cold hold Potentially Hazardous Food at 41F or below.

[CA]: All cooling units shall be capable of cold holding Potentially Hazardous Food at 41F or below at all times. Discontinue use of units until it is properly working. Repair/assess/adjust units as needed.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: At the cookline, utensils observed stored in stagnant water.

[CA]: Scoops and utensils shall be stored in water at 135F or above, in a clean and dry container, or in a dipper well with running water at a rate sufficient to flush away loose particles from utensils when storing in between use.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Baffle filters at hood not installed.

[CA]: Properly install baffle filters at hood.

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

Inspector Observations: Holes/gaps observed on ceilings at back prep area where prep sinks are at, at dry storage area, and on FRP wall next to mop sink.[CA]: Maintain floors, walls, and ceilings in good condition. Seal/repair holes/gaps.

Performance-Based Inspection Questions

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Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
noodles	1 door reach in	41.00 Fahrenheit	
chocolate mousse	merchandiser	40.00 Fahrenheit	
Quat sanitizer	3 compo sink	200.00 PPM	
raw beef	prep line cooler 2	40.00 Fahrenheit	
fried rice	walk in cooler	40.00 Fahrenheit	
chlorine sanitizer	dish machine	50.00 PPM	
bean sprouts	walk in cooler	39.00 Fahrenheit	
water	3 comp sink	123.00 Fahrenheit	
noodles	prep line cooler reach in	38.00 Fahrenheit	
shrimp	prep line cooler 2	40.00 Fahrenheit	
cut tomatoes	prep line cooler server station	44.00 Fahrenheit	diligent prep; relocated
fried rice	1 door reach in	41.00 Fahrenheit	
water	hand sink cook line	100.00 Fahrenheit	

Overall Comments:

Notes:

-Facility's permit to be upgraded to FP14 to reflect correct number of employees. Facility's health permit to expire on 03/31/2026.

Specialist to provide updated invoice to PIC.

-A follow up inspection will be conducted by 03/18/2025 to verify compliance. The first follow up inspection is free of charge, any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298/hr, minimum of one hour.

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 **4/8/2026**. 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: Mary Dao
Manager/Owner

Signed On: March 25, 2026