

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 FA0284799 - AN KHANG MI GIA		Site Address 979 STORY RD 7051, SAN JOSE, CA 95122		Inspection Date 06/21/2022	
Program PR0427079 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name AN KHANG MI GIA		Inspection Time 09:50 - 11:30
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By HUANG	FSC Hung Luu 12/15/2025	

Placard Color & Score
RED
57

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						S
K03 No discharge from eyes, nose, mouth	X						S
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly		X		X			N
K06 Adequate handwash facilities supplied, accessible		X		X			
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		X			
K14 Food contact surfaces clean, sanitized	X						N
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	X	
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		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
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	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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee observed blowing nose with bare hands onto floor inside the kitchen and then continuing onto food preparation without washing hands. Same employee observed washing hands with hand soap at the three-compartment sink and then air dry hands before putting on gloves. [CA] Ensure employees are properly washing hands as required. Properly wash hands with soap, warm water and dry using single use paper towels as required. [COS] Instructed employee to wash hands.

Follow-up By 06/23/2022

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

Inspector Observations: The only hand washing sink in the kitchen lacked hand soap. Hand soap dispenser was provided at the three-compartment sink. Per manager, the hand soap dispenser fell off the wall.

Follow-up By 06/23/2022

Restroom lacked hand soap inside dispenser.

[CA] Ensure all hand wash stations have warm water, hand soap, and paper towels readily available at all times. [COS] Manager provided squeeze refill bottle of hand soap for the kitchen hand sink.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Employee observed blowing nose with bare hands onto floor inside kitchen and then continued onto chopping green onions. [CA] No employee shall commit any act that may cause the contamination or adulteration of food, food-contact surfaces, or utensils. [COS] Bunch of green onions was VC&D into the trash.

Follow-up By 06/23/2022

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

Inspector Observations: Numerous cockroaches observed in the following areas:

- Live cockroaches inside the components of the under-counter dish machine by the food preparation table on the left.
- Live cockroaches inside and around the floor drain under the food preparation sink.
- Live cockroaches on wall under and behind the three-compartment sink by the exposed wood.
- Live cockroach on wall on the electrical fuse box.
- Live cockroach in-between wall and dry storage shelf height adjustment racks above the large chest freezer.
- Live cockroaches on and around shelf by the service station under the hot water dispenser.
- Numerous live cockroaches of varying life-cycles on sticky monitoring trap on wall below the food preparation sink.

Follow-up By 06/23/2022

Per manager, pest control services company once per month. Pest control reports were available for review.

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately.

The food facility shall remain closed until:

- There is no longer evidence of a vermin infestation.
- All contaminated surfaces have been cleaned and sanitized.
- Contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

Minor Violations

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

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Inspector Observations: Numerous PHF items recently prepared maintained out in ambient temperature without active preparation, time and/or temperature control.

- Par-cooked fried cornish hen at the deep fryer measured at 93F.
- Cooked rice flour cakes maintained at the preparation table measured at 57F.
- Fried fish balls maintained at the preparation sink measured at 70F.
- Cooked spareribs in soup maintained by the food preparation table measured at 98F.

All items were prepared within the hour.

[CA] PHFs shall be held at 41F or below or at 135F or above. Use only small portions of food during preparation so that it does not exceed the maximum amount of time allowed for diligent prep.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Numerous cornish game hens thawing in standing water inside the food preparation sink. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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

Inspector Observations: Numerous bags of raw onions and boxes of produce stored directly on the floor. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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: Heavy build up of oil and grease on the wall metal storage rack adjacent to the three-compartment sink used to store large pots and pans. [CA] Clean and maintain shelving.

Heavy duty card board used to prop up multiple containers of raw chicken. [CA] Discontinue usage of cardboard. Utilize tubs with lids.

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

Inspector Observations: Heavy build up of oil, grease, and food debris in the following areas:

- On the floor between the one-door food preparation refrigerator and preparation table.
- Behind and underneath the cook line.

[CA] Floors in food preparation area shall be kept clean.

Heavy build up of blackened dust on the ceiling vent above the three-door reach-in refrigerator. [CA] Ceiling vents shall be kept clean and in good repair.

Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
Beef balls	Three-door upright refrigerator	41.00 Fahrenheit	
Raw pork	Three-door upright refrigerator	41.00 Fahrenheit	
Sliced BBQ pork	Food preparation refrigerator	40.00 Fahrenheit	
Raw chicken	Three-door upright refrigerator	41.00 Fahrenheit	
Par-cooked fish	Food preparation refrigerator	40.00 Fahrenheit	
Braised BBQ pork	Top of chest freezer	156.00 Fahrenheit	Actively cooling
Raw calamari	Food preparation refrigerator	39.00 Fahrenheit	
Hot water	Three-compartment sink	123.00 Fahrenheit	
Chlorine sanitizer	Under-counter dish washer	50.00 PPM	

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Overall Comments:

- Facility is hereby closed due to the presence of vermin.
- Facility shall remain closed until there is no loner evidence of a vermin infestation.
- Facility shall remain closed until written authorization is provided by this Division to resume operations.
- Subsequent follow-up inspections are the first follow-up inspection will be chargeable at \$219 per hour, minimum one hour, during normal business hours, and \$493 per hour, minimum one hour, during non-business hours and upon inspector availability.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **7/5/2022**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Hung
Owner
Signed On: June 21, 2022