

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 FA0207156 - ANH HONG RESTAURANT		Site Address 1818 TULLY RD 150, SAN JOSE, CA 95122		Inspection Date 12/01/2025	
Program PR0304015 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name HAN TRAN		Inspection Time 14:40 - 16:00
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By GIANG V.	FSC Nhan Dang 09/27/2026		

Placard Color & Score
GREEN
82

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						S
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						S
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures	X						N
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	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	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		
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		X
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: The only hand wash station in the kitchen was partially obstructed with plastic bags placed inside the wash basin.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Observed container of moldy kumquats maintained inside the two-door upright refrigerator.

**[CA] Moldy food shall be removed immediately from use.
[COS] Items were VC&D into the trash.**

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: Under counter dish machine failed to dispense any measurable sanitizer after multiple cycles. Active ware washing was not taking place at time of inspection.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM or per manufacturer specifications.

[COS] Manager arrived on site and repaired dish machine. Sanitizer measured at 100 PPM.

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

Inspector Observations: Dead cockroaches observed in the following areas:

- 2+ on floor inside the dry storage room next to the one-door upright refrigerator.
- On top of the left side door hinge of the two door food preparation refrigerator.
- On floor next to the chest freezer at the front storage area.

Per manager, facility is serviced monthly. Pest control reports were provided for review. No live or other dead activity was observed. No contamination of food or food contact surfaces observed.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

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

Inspector Observations: Observed numerous trays of frozen squab thawing out in ambient temperature next to the one-compartment sink next to the water heater. PHF item measured at 30F.

[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.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: Side door of the facility maintained propped open.
[CA] Keep door closed at all times to prevent the entrance and harborage of vermin.**

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

Inspector Observations: Observed accumulation of food debris and other debris on floors throughout the facility:

- Small and larger dry storage room.
- Underneath the food preparation and ware washing sinks.
- Front service area where beverages are prepared.

Observed accumulation of grime on wall below and behind the three-compartment sink.

[CA] Walls and/or floors in food preparation area shall be kept clean. Regularly clean under equipment to prevent accumulation of debris.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Steamed vermicelli sheets	Walk-in refrigerator	40.00 Fahrenheit	
Raw fish slices	Two-door upright refrigerator	39.00 Fahrenheit	
Steamed beef meatball	Walk-in refrigerator	41.00 Fahrenheit	
Baked catfish	Walk-in refrigerator	41.00 Fahrenheit	
Rice porridge	Walk-in refrigerator	41.00 Fahrenheit	
Raw chicken	Two-door upright refrigerator	38.00 Fahrenheit	
Parcooked beef in lalot leaf	Two-door upright refrigerator	38.00 Fahrenheit	
Hot water	Three-compartment sink	130.00 Fahrenheit	
Raw beef slices	Two-door upright refrigerator	38.00 Fahrenheit	
Steamed beef meatball	Two-door upright refrigerator	39.00 Fahrenheit	
Bean sprouts	Food preparation refrigerator	40.00 Fahrenheit	
Parcooked beef skewer	Walk-in refrigerator	41.00 Fahrenheit	

Overall Comments:

** Inspection report emailed.*

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 **12/15/2025**. 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: Henry D. Manager
Signed On: December 01, 2025