

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 FA0291728 - BUN RIEU TAN DINH		Site Address 999 STORY RD 9045, SAN JOSE, CA 95122	Inspection Date 01/04/2024
Program PR0437158 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name NGUYEN, LE THANH	Inspection Time 13:10 - 14:00
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By MAN	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 12/29/2023

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

Compliance of this violation has been verified on: 01/04/2024

Cited On: 12/29/2023

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

Compliance of this violation has been verified on: 01/04/2024

Cited On: 12/29/2023

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

Compliance of this violation has been verified on: 01/04/2024

Cited On: 01/04/2024

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

Inspector Observations: Observed 0 PPM sanitizer concentration at the three-compartment sink during active ware washing. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. [COS] Employee added chlorine to sanitizer solution. Solution measured at 100 PPM after COS.

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Tomato soup	Cook line	183.00 Fahrenheit	
Tofu	Upright refrigerator	40.00 Fahrenheit	
Udon noodles	Food preparation table	50.00 Fahrenheit	via IR, delivered to facility less than one hour prior
Cooked pork belly	Food preparation refrigerator	41.00 Fahrenheit	
Raw shrimp	Food preparation refrigerator	39.00 Fahrenheit	
Bean sprouts	Upright refrigerator	41.00 Fahrenheit	
Hot water	Three-compartment sink	124.00 Fahrenheit	
Raw fish	Food preparation refrigerator	37.00 Fahrenheit	
Comminuted meat	Food preparation refrigerator	39.00 Fahrenheit	
Quartered tomatoes	Food preparation refrigerator	47.00 Fahrenheit	Cut less than two hours prior

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 12/29/2023.

- Facility has corrected the following:

- K05M - Hands clean, properly washed; gloves used properly:
- At time of inspection, no hand wash violations observed.

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- K06M - Adequate hand wash facilities supplied, accessible:

- All hand wash stations observed accessible and and stocked with warm water, hand soap, and paper towels.

- K07M - Proper hot and cold holding temperatures:

- PHF items measured 41F and below or 135F and above. See measured observations.

- Any PHF items measured above 41F and below 135F, per employees, were prepared less than two hours prior or were subjected to time as a public health control (TPHC) and was properly labeled.

- Continue to address violations noted on inspection reports.

- Provided clarification to manager for TPHC requirements.

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 **1/18/2024**. 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: Tom C.
Manager

Signed On: January 04, 2024