

# 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 FA0254379 - BANH CUON HONG HANH		Site Address 1111 STORY RD 1007, SAN JOSE, CA 95122		Inspection Date 01/27/2026	
Program PR0370997 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NHAN TRAN		Inspection Time 12:20 - 13:40
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By NHAN T.	FSC Nhan Tran 02/07/2030		

Placard Color & Score

**YELLOW**

**66**

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		X			N
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records			X				N
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		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		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		
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	X
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:** *Observed employee returning from break and began donning on gloves to prep food without washing hands.*

Follow-up By  
01/29/2026

**[CA]** *Ensure employees are properly washing hands as required. Employees shall wash their hands in all of the following instances:*

- (1) *Immediately before engaging in food preparation, including working with non-prepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.*
- (2) *After touching bare human body parts other than clean hands and clean, exposed portions of arms.*
- (3) *Immediately after using the toilet room and again when returning into the kitchen.*
- (4) *After caring for or handling any animal allowed in a food facility in pursuant to this part.*
- (5) *After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.*
- (6) *After handling soiled equipment or utensils.*
- (7) *During food preparation as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.*
- (8) *When switching between working with raw food and working with ready-to-eat foods.*
- (9) *Before initially donning gloves for working with food.*
- (10) *Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.*
- (11) *After engaging in other activities that contaminate the hands.*

*Properly wash hands with soap, warm water and dry using single use paper towels as required. Single-use gloves shall be removed prior to washing hands.*

**[COS]** *This Division intervened and instructed employee to properly wash hands prior to donning on gloves/preparing food.*

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

**Inspector Observations:** *Observed numerous reduced-oxygen packaged (ROP) PHF items maintained inside merchandiser freezers in the dining area. Items were not labeled. Facility does not have an approved Hazard Analysis Critical Control Point (HACCP) plan approved by California Department of Public Health (CDPH) nor by this Division.*

Follow-up By  
01/29/2026

*Owner stated that items were vacuumed packaged a day prior for a customer order and will be picked-up today.*

**[CA]** *The food facility shall obtain a HACCP plan approval prior to packaging PHFs using a reduced-oxygen packaging method.*

**[COS]** *Instructed owner to provide date and time label for items.*

**\*\* Note:**

- *ROP activities at food facilities do NOT require a HACCP plan if all the conditions below are satisfied:*

- 1) *Food is labeled with the production date AND time.*
- 2) *Food is held at 41F or lower during refrigeration storage.*
- 3) *Food is removed from its package in the food facility within 48-hours after packing.*

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

**Inspector Observations:** *Observed Vermin:*

- *2 live adult cockroaches observed on sticky monitoring trap at bottom shelf of the retaining wall.*
- *3+ live and dead cockroaches observed on sticky monitoring trap on the underside of the granite counter.*
- *2+ dead cockroaches observed on floor underneath the compartment sink by the cook line.*

Follow-up By  
01/29/2026

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**Facility was serviced on 1/26/2026. Pest control report was provided for review upon request. Observed no other live or dead activity throughout the facility.**

**[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.**

**[COS] Monitoring traps were discarded.**

## **Minor Violations**

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations: Numerous PHF items subjected to time as a public health control (TPHC) were not labeled. Owner is aware of the four hour time requirements and stated that food items were brought out at 9:00 AM.**

**[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.**

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

**Inspector Observations: Observed heavy sewage odor from grease trap by the compartment sinks by the cook line.**

**[CA] Investigate cause of odor. Conduct regular service/clean out of grease traps. Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.**

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

**Inspector Observations: Numerous tubs of comminuted meats and diced meats thawing in ambient temperature.**

**[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.**

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

**Inspector Observations: --48 HOUR NOTICE--**

<b>Follow-up By</b> 01/29/2026
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**Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$ 1,975.00. Payment must be made immediately to DEH at the address at the top of this report or via our website at [www.Ehinfo.org](http://www.Ehinfo.org).**

**A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.**

**A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.**

## **Performance-Based Inspection Questions**

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Hands clean/properly washed/gloves used properly.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Flat rice cakes	Food preparation refrigerator	41.00 Fahrenheit	
Fermented pork cube	Food preparation refrigerator	41.00 Fahrenheit	
Warm water	Hand wash sink	101.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Cooked pork hock	Food preparation refrigerator	40.00 Fahrenheit	
Hot water	Ware wash sink	126.00 Fahrenheit	
Steamed meat and shrimp dumplings	Food preparation refrigerator	40.00 Fahrenheit	
Raw shelled eggs	Walk-in refrigerator	42.00 Fahrenheit	

## Overall Comments:

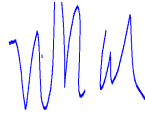
- *Complaint investigation was conducted concurrently with routine inspection.*
- *A follow-up inspection will be conducted within 1-2 business days to verify compliance of K23.*

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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 **2/10/2026**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control




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**Received By:** Nhan T.  
Owner

**Signed On:** January 27, 2026