

**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**

<b>Facility</b> FA0254828 - NHU HOUSE		<b>Site Address</b> 2435 S KING RD 20, SAN JOSE, CA 95122	<b>Inspection Date</b> 08/19/2022
<b>Program</b> PR0371963 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		<b>Owner Name</b> NHU TRANG TUONG NGUYE	<b>Inspection Time</b> 10:40 - 11:40
<b>Inspected By</b> HENRY LUU	<b>Inspection Type</b> LIMITED INSPECTION	<b>Consent By</b> CINDY	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**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: Hand wash station was turned off at time of inspection. Manager stated that employee's may have shut off the water last night. [CA] All food facilities shall provide an operable handwashing station. [COS] Manager turned on valves for water.**

**Hand wash station located between the two-compartment food preparation sink and rack for spices lack splash guards. [CA] A minimum 6" high metal splash guard spanning the full length of the drainboard shall be installed if the handwash sink is installed less than 24" away from the drainboard.**

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. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM or to manufacturer specifications. [SA] Utilize three-compartment sink for manual ware washing. Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).**

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

**Inspector Observations: Warm water at the hand washing station inside the restroom lacked warm water. Water measured at 76F. [CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.**

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: Observed only one drainboard present at the three-compartment sink. [CA] All warewashing equipment shall be provided with two integral drainboards.**

**Performance-Based Inspection Questions**

N/A

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Hot water	Three-compartment ware wash sink	135.00 Fahrenheit	
Ambient	Traulsen two-door upright refrigerator	38.00 Fahrenheit	
Ambient	One-door food preparation refrigerator	36.00 Fahrenheit	
Ambient	Turbo-air two-door upright freezer	-3.00 Fahrenheit	
Warm water	Hand wash sink	115.00 Fahrenheit	
Hot water	Two-compartment food preparation sink	126.00 Fahrenheit	

## Overall Comments:

### OWNERSHIP CHANGE INFORMATION

**NEW FACILITY NAME:** Quynh Mai Quan

**NEW OWNER:** Hai Chi Em, LLC

*The applicant has completed the change of ownership application process for an Environmental Health Permit.*

*The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$789.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.*

*The Environmental Health Permit will be effective: 09/01/2022 - 08/31/2023 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.*

*An official permit will be mailed to the address on file and shall be posted in public view upon receipt.*

*\*Structural Review inspection conducted on 08/19/2022*

*\*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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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 **9/2/2022**. 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.

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**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



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**Received By:** Cindy  
Manager

**Signed On:** August 19, 2022