

# 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<br>FA0275107 - VPHO                                              | Site Address<br>930 W HAMILTON AV 110, CAMPBELL, CA 95008 | Inspection Date<br>11/05/2024    |
| Program<br>PR0415778 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name<br>FIVE STAR VFOOD CORP                        | Inspection Time<br>11:00 - 11:55 |
| Inspected By<br>PRINCESS LAGANA                                           | Inspection Type<br>FOLLOW-UP INSPECTION                   | Consent By<br>SONNY              |

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 10/29/2024

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

**Compliance of this violation has been verified on: 11/05/2024**

Cited On: 10/29/2024

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Compliance of this violation has been verified on: 11/05/2024**

#### Minor Violations

Cited On: 10/29/2024

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, 114125(b), 114141

**Compliance of this violation has been verified on: 11/05/2024**

Cited On: 10/29/2024

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

**This violation found not in compliance on 11/05/2024. See details below.**

#### Measured Observations

| Item                           | Location                      | Measurement      | Comments |
|--------------------------------|-------------------------------|------------------|----------|
| noodles                        | under counter                 | 38.00 Fahrenheit |          |
| chlorine sanitizer             | dish machine                  | 50.00 PPM        |          |
| cut tomatoes, raw bean sprouts | prep line cooler (right side) | 41.00 Fahrenheit |          |

#### Overall Comments:

*Follow up inspection for routine inspection on 10/29/2024 for the following violations:*

**-K07 Proper hot and cold holding temperatures**

**-K09 Proper cooling methods**

**-K14 Food contact surfaces clean, sanitized**

**-K35 Equipment, utensils: Approved, in good repair, adequate capacity**

**Specialist observations:**

**-K07 Proper hot and cold holding temperatures: corrected**

**-K09 Proper cooling methods: not observed. Pho broth in the walk in cooler that was cooled last night measured at 45F but Owner and Staff stated the pho broth was taken out for diligent prep less than 30 minutes prior to measurement. Owner stated pho broth was measured at 41F prior to diligent prep. Specialist discussed proper cooling with Owner.**

**-K14 Food contact surfaces clean, sanitized: corrected**

**-K35 Equipment, utensils: Approved, in good repair, adequate capacity: not corrected. Prep line cooler top wells ambient temperature measured at 49F - 50F. Owner stated technician assessed unit last weekend. Owner measured temperature of unit last night and it measured at 41F.**

**Owner to provide photograph proof of prep line cooler top wells measuring 41F or below to Specialist prior to using for Potentially**

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**Hazardous Food.**

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 **11/19/2024**. 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 |



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**Received By:** Son Nguyen  
Owner  
**Signed On:** November 05, 2024