

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 10/06/2025
Program PR0437158 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name NGUYEN, LE THANH	Inspection Time 12:10 - 13:00
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By LE THANH

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/02/2025

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: 10/06/2025

Cited On: 10/02/2025

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 10/06/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Coagulated pork blood	Food preparation refrigerator	40.00 Fahrenheit	
Chlorine sanitizer	Three-compartment sink	100.00 PPM	
Cooked pork offals	Food preparation refrigerator	41.00 Fahrenheit	
Cooked pork belly	Two-door reach-in refrigerator	40.00 Fahrenheit	
Raw shrimp	Food preparation refrigerator	41.00 Fahrenheit	
Steamed egg cake	Two-door reach-in refrigerator	40.00 Fahrenheit	
Raw comminuted pork and shrimp	Food preparation refrigerator	40.00 Fahrenheit	
Tomato crab soup	Cook line	184.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 10/2/2025.

- Facility has corrected the following:

- K05M - Hands not clean/improperly washed/gloves not used properly.

- Observed employees properly washing hands as required.

- K08M - Improperly using time as a public health control (TPHC).

- Food items subjected to TPHC were properly labeled.

- Observed additional items (non-PHF) that were also labeled with TPHC stickers.

- Discussed with owner/manager TPHC usage and PHF items that required time and/or temperature control.

- Facility has earned a green pass placard.

- Continue to address all other violations noted on previous inspection report.

* Note: Facility has expanded menu items to include other various noodle soups, rice plates, and Vietnamese dishes.

- Per owner, facility is only doing a test run of items for their new facility opening.

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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 **10/20/2025**. 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: Le Thanh
Owner/manager

Signed On: October 06, 2025