

**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> FA0253901 - THIEN HUONG SANDWICHES		<b>Site Address</b> 1631 E CAPITOL EX 106, SAN JOSE, CA 95121	<b>Inspection Date</b> 11/08/2023
<b>Program</b> PR0369953 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		<b>Owner Name</b> HIEN CHUNG NGUYEN	<b>Inspection Time</b> 09:30 - 10:30
<b>Inspected By</b> JOSEPH SCOTT	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> HUONG TONG	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 10/30/2023

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

**Compliance of this violation has been verified on: 11/08/2023**

**Minor Violations**

Cited On: 10/30/2023

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Compliance of this violation has been verified on: 11/08/2023**

Cited On: 10/30/2023

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

**Compliance of this violation has been verified on: 11/08/2023**

Cited On: 11/08/2023

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Measured Observations**

Item	Location	Measurement	Comments
AMBIENT	3 DOOR PREP REFRIGERATOR	43.00 Fahrenheit	CONTINUE TO MONITOR THE INTERNAL UNIT TEMPERATURE. ENSURE A THERMOMETER REMAINS INSIDE. DO NOT OVERFILL THE UNIT.

**Overall Comments:**

**NOTE: COOL THE PORK TO 41F OR LESS BEFORE WRAPPING IN FOIL . SEE BELOW**

**All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. 114002, 114002.1**

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 **11/22/2023**. 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:** HUONG TONG  
MANAGER

**Signed On:** November 08, 2023