

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 FA0272337 - THE FAMOUS KHMER - LAO		Site Address 3005 SILVER CREEK RD 164, SAN JOSE, CA 95121		Inspection Date 11/21/2025	
Program PR0412011 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name THE FAMOUS KHMER - LAO		Inspection Time 15:45 - 17:15
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By NITA PHON	FSC SOTHEA MEN 3-26-29		

Placard Color & Score
GREEN
98

	RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth					X		
K04	Proper eating, tasting, drinking, tobacco use					X		
K05	Hands clean, properly washed; gloves used properly					X		
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records						X	
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						S
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	
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						

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								
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						X	X	
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	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: FOUND A JACKET HANGING FROM THE SHELF WITH DRY FOOD IN THE DRY STORAGE ROOM. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.

FOUND THE MOP STORED INSIDE THE MOP BUCKET. [CA] HANG THE MOP TO AIR DRY.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
BEEF	REACH IN FREEZER	2.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
TAMARIND SAUCE	COOKING TEMP	159.00 Fahrenheit	
STRING BEANS	SERVICE REFRIGERATOR	39.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
CHICKEN	REACH IN FREEZER	2.00 Fahrenheit	
CHICKEN	WALK IN COOLER	39.00 Fahrenheit	
HALF AND HALF	SERVICE REFRIGERATOR	35.00 Fahrenheit	
CHICKEN	REACH IN FREEZER	-21.00 Fahrenheit	
NOODLES	WALK IN COOLER	38.00 Fahrenheit	
QUATERNARY AMMONIUM SANITIZER	3 COMPARTMENT SINK	200.00 PPM	
EGGS	WALK IN COOLER	38.00 Fahrenheit	

Overall Comments:

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 **12/5/2025**. 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: NITA PHON
PIC

Signed On: November 21, 2025