

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 FA0286058 - BANH CUON ONG TA	Site Address 999 STORY RD 9030, SAN JOSE, CA 95122	Inspection Date 01/12/2026
Program PR0428900 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name PHAM, LY	Inspection Time 14:30 - 15:30
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By LY P.

Placard Color & Score RED N/A

Comments and Observations

Major Violations

Cited On: 12/17/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 01/12/2026

Cited On: 12/17/2025

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

This violation found not in compliance on 01/12/2026. See details below.

Cited On: 12/17/2025

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

This violation found not in compliance on 01/12/2026. See details below.

Cited On: 12/17/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 01/12/2026. See details below.

Cited On: 01/12/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed Vermin:

- Live nymph with old rodent droppings observed inside the shelf below the cashier area, by the electrical outlets and power strips.
- Inside the steel railing on the ceiling throughout the kitchen used to secure racks.
- Crawling on floor: from front service area to under the food preparation refrigerator, against the wall by the upright refrigerators, by the cook line, below the preparation table across from the three-door upright freezer.
- In the crevices of the trim/wood moulding around the attic access.
- Inside the components of the undercounter dish machine.
- Inside crevice between the food preparation sink and janitorial sink.

- Half of the kitchen was accidentally flooded; observed 10+ dead cockroaches floating in the standing water.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

N/A

Measured Observations

N/A

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Overall Comments:

- On-site for operator scheduled follow-up inspection after facility was closed due to evidence of a vermin infestation on 12/17/2025.
 - Facility is to remain closed until vermin infestation is completely abated.
 - Subsequent follow-up inspection shall be billed at at the hourly rate approved by the board of supervisors, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and a minimum of two hours, during non-business hours, and upon inspector availability.
 - The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied red placard. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.
- ** All other major violations will be discussed with owner at time of re-opening.**

CLOSURE / PERMIT SUSPENSION NOTICE

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 1/26/2026. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Ly P.
Owner
Signed On: January 12, 2026