

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 FA0284799 - AN KHANG MI GIA		Site Address 979 STORY RD 7051, SAN JOSE, CA 95122		Inspection Date 02/07/2023	
Program PR0427079 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name AN KHANG MI GIA		Inspection Time 15:05 - 16:05
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By SA LE THAI	FSC Hung Luu 12/15/2025	

Placard Color & Score
GREEN
78

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						
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	X			
K06 Adequate handwash facilities supplied, accessible			X	X			
K07 Proper hot and cold holding temperatures		X		X			
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						
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	X	
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		X
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		
K45 Floor, walls, ceilings: built, maintained, clean		X
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available	X	

OFFICIAL INSPECTION REPORT

Facility FA0284799 - AN KHANG MI GIA	Site Address 979 STORY RD 7051, SAN JOSE, CA 95122	Inspection Date 02/07/2023
Program PR0427079 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name AN KHANG MI GIA	Inspection Time 15:05 - 16:05
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Multiple PHF items maintained out in ambient temperature at the food preparation table measured as follows:

- Bean sprouts measured at 64F.
- Cooked wonton noodles measured at 71F.
- Flat of raw shelled eggs measured at 67F.
- Bowl of fried rice cake measured at 56F.

Cook line employee stated that items have been maintained out in ambient temperature for approximately 2-3 hours.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Use only small portions of food during preparation so that it does not exceed the maximum amount of time allowed for diligent prep. [COS] All food items were relocated into the two-door upright refrigerator to immediately cool.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Cook line employee observed using toothpick inside kitchen. Employee also observed handling toothpick in manner where hands are contaminated from used portions of the toothpick.

Employee was not conducting any type of food preparation at time of observation.

[CA] Ensure employees are properly washing hands as required. Employees shall wash their hands in all of the following instances:

- (1) Immediately before engaging in food preparation, including working with non-prepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- (3) After using the toilet room.
- (4) After caring for or handling any animal allowed in a food facility in pursuant to this part.
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
- (6) After handling soiled equipment or utensils.
- (7) During food preparation as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
- (8) When switching between working with raw food and working with ready-to-eat foods.
- (9) Before initially donning gloves for working with food.
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.
- (11) After engaging in other activities that contaminate the hands.

Properly wash hands with soap, warm water and dry using single use paper towels as required. Single-use gloves shall be removed prior to washing hands.

[COS] Instructed employee to remove gloves and to wash hands prior to conducting any type of food preparation.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: The only hand washing station in the kitchen lacked paper towels. Employee stated that paper towels had just ran out this morning and that the owner is getting more next week. [CA] Single-use sanitary towels shall be provided in dispensers. [COS/SA] Employee provided napkins. Utilize napkins temporarily to wipe hands until paper towels are provided.

OFFICIAL INSPECTION REPORT

Facility FA0284799 - AN KHANG MI GIA	Site Address 979 STORY RD 7051, SAN JOSE, CA 95122	Inspection Date 02/07/2023
Program PR0427079 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name AN KHANG MI GIA	Inspection Time 15:05 - 16:05

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Raw shelled eggs maintained above ready-to-eat food items inside the merchandiser near the cashier, and inside the three-door upright refrigerator. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

Case of egg noodles maintained on floor in the dry storage area, in front of the employee lockers. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Waste drain of the food preparation sink and undercounter dish machine maintained inside the floor drain. [CA] Food preparation sink shall discharge liquid waste by means of indirect waste pipes into a floor sink or other approved type of receptor equipped with a minimum 1" air gap. Shorten waste drain pipe.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Heavy accumulation of blackened dust on ceiling vent directly above the three-door upright refrigerator. [CA] Ceiling vents shall be kept clean and in good repair.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: Current health permit not posted. [CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Chlorine sanitizer	Undercounter dish machine	50.00 PPM	
Cooked sliced pork	Food preparation refrigerator	41.00 Fahrenheit	
Bone broth	Cook line	187.00 Fahrenheit	Hot holding
Cooked shrimp	Food preparation refrigerator	41.00 Fahrenheit	
Raw chicken	Three-door upright refrigerator	40.00 Fahrenheit	
Cooked shrimp	Food preparation refrigerator	41.00 Fahrenheit	Top insert
Cooked fish	Food preparation refrigerator	41.00 Fahrenheit	Top insert
Hot water	Three-compartment sink	130.00 Fahrenheit	
Cooked wonton	Three-door upright refrigerator	55.00 Fahrenheit	Cooling
Bean sprouts	Merchandiser	41.00 Fahrenheit	
Cooked calamari	Food preparation refrigerator	40.00 Fahrenheit	Top insert
Cooked chicken	Three-door upright refrigerator	70.00 Fahrenheit	Cooling
Raw shelled eggs	Merchandiser	43.00 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 2/21/2023. 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.

OFFICIAL INSPECTION REPORT

Facility FA0284799 - AN KHANG MI GIA	Site Address 979 STORY RD 7051, SAN JOSE, CA 95122	Inspection Date 02/07/2023
Program PR0427079 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name AN KHANG MI GIA	Inspection Time 15:05 - 16:05

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: Sa Le Thai
Manager

Signed On: February 07, 2023