

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 FA0261601 - VIETASIA	Site Address 1295 E DUNNE AV 140, MORGAN HILL, CA 95037	Inspection Date 12/05/2024
Program PR0383625 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name HUYNH, CHUONG	Inspection Time 13:45 - 14:30
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By CUONG NGUYEN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/25/2024

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

This violation found not in compliance on 12/05/2024. See details below.

Cited On: 12/05/2024

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

Inspector Observations: Observed potentially hazardous food that measured in the temperature danger zone (garlic in oil 70F, bean sprouts 48F). [CA] Ensure PHFs are properly cold held at 41F or below or hot hold at 135F or above. Facility may choose to implement TPHC on these items which would involve filling out the Department's TPHC form, time marking the food for 4 hours and discarding the food at the end of the 4 hour mark. [COS] PIC time marked the food during time of inspection.

Cited On: 11/25/2024

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

Compliance of this violation has been verified on: 12/05/2024

Minor Violations

Cited On: 11/25/2024

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Compliance of this violation has been verified on: 12/05/2024

Measured Observations

Item	Location	Measurement	Comments
chlorine	warewash machine	50.00 PPM	
chicken	thawing in food prep sink	38.00 Fahrenheit	
garlic in oil	food prep surface	70.00 Fahrenheit	
bean sprout	food prep surface	48.00 Fahrenheit	

Overall Comments:

Follow-up inspection; 2 major violations have been corrected; temperature violation is still an issue.

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 **12/19/2024**. 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



Received By: Cuong Nguyen
Owner

Signed On: December 05, 2024