

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 FA0253496 - DA THAO CAFE		Site Address 888 STORY RD, SAN JOSE, CA 95122	Inspection Date 04/24/2025
Program PR0369079 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name NGUYEN, DIANE	Inspection Time 14:15 - 15:00
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By TRAM	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 04/21/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 04/24/2025

Cited On: 04/21/2025

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

Compliance of this violation has been verified on: 04/24/2025

Cited On: 04/21/2025

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

Compliance of this violation has been verified on: 04/24/2025

Cited On: 04/21/2025

K14 - 8 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, 114125(b), 114141

Compliance of this violation has been verified on: 04/24/2025

Cited On: 04/21/2025

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Compliance of this violation has been verified on: 04/24/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Warm water	Hand wash sink	103.00 Fahrenheit	
Hot water	Three-compartment sink	124.00 Fahrenheit	
Cooked BBQ pork	Two-door upright refrigerator	41.00 Fahrenheit	
To-go containers of beef stew	Two-door upright refrigerator	40.00 Fahrenheit	
Bean sprouts	Two-door upright refrigerator	41.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection.
- Facility has corrected the following major violations:
 - K05M - Hands not clean/improperly washed/gloves not used properly:
 - Employee observed properly washing hands as required.
 - K06M - Inadequate handwash facilities: supplied or accessible;
 - Hand wash station observed easily accessible. Hand soap and paper towels readily available and easily accessible.
 - K07M - Improper hot and cold holding temperatures:

OFFICIAL INSPECTION REPORT

Facility FA0253496 - DA THAO CAFE	Site Address 888 STORY RD, SAN JOSE, CA 95122	Inspection Date 04/24/2025
Program PR0369079 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name NGUYEN, DIANE	Inspection Time 14:15 - 15:00

- **PHF items measured within temperature requirements. See measured observations.**

- **K14M - Food contact surfaces unclean and unsanitized:**

- **Three-compartment sink observed properly set up for manual ware washing.**
- **Sanitizer concentration measured within requirements.**

- **K15M - Food not obtained from approved source:**

- **Food offered for were properly documented.**
- **Ensure all food for customer consumption are all prepackaged, pre-washed, and pre-cut.**

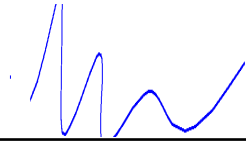
- **Facility has earned a green pass placard.**

- **Continue to address all other violations noted on previous inspection report.**

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 **5/8/2025**. 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: Tram
Manager

Signed On: April 24, 2025