

**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 FA0202532 - VUNG TAU RESTAURANT		Site Address 1750 N MILPITAS BL, MILPITAS, CA 95035	Inspection Date 11/23/2022
Program PR0307521 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name HUYNH, VICTOR	Inspection Time 09:30 - 11:00
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By VICTOR HUYNH	

Placard Color & Score <b>YELLOW</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 11/21/2022

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

**This violation found not in compliance on 11/23/2022. See details below.**

Cited On: 11/21/2022

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

**This violation found not in compliance on 11/23/2022. See details below.**

Cited On: 11/21/2022

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, 14125(b), 114141

**This violation found not in compliance on 11/23/2022. See details below.**

Cited On: 11/23/2022

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, 14125(b), 114141

**Inspector Observations: Observed large amount of dead cockroach bodies on prep surfaces including 2 drawer undercounter refrigerator, 2 door prep unit (drinks), and prep area around the microwave. [CA] Clean and sanitize all areas that have been contaminated. [SA] Operator cleaned and sanitized all areas noted above.**

**Follow-up By**  
11/28/2022

Cited On: 11/21/2022

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

**This violation found not in compliance on 11/23/2022. See details below.**

Cited On: 11/21/2022

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

**This violation found not in compliance on 11/23/2022. See details below.**

Cited On: 11/23/2022

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

**Inspector Observations: In the kitchen area, observed a large amount of dead cockroaches on prep surfaces including 2 drawer undercounter refrigerator, 2 door prep unit (drinks), and prep area around the microwave. [CA] Ensure facility is kept free of cockroach activity. Clean and sanitize all areas with activity. [SA] Operator cleaned and sanitized all areas with dead cockroaches. Continue to clean and sanitize facility. Contact pest control to provide further service. Facility to be re-inspected on 11/28/2022 for cockroach activity. Any live activity may result in further enforcement including closure of facility. Re-inspection will be charged at \$219.00 per hour.**

**Follow-up By**  
11/28/2022

**Minor Violations**

Cited On: 11/21/2022

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**This violation found not in compliance on 11/23/2022. See details below.**

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Cited On: 11/21/2022

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

**This violation found not in compliance on 11/23/2022. See details below.**

## Measured Observations

N/A

## Overall Comments:

*Follow-up inspection for closure due to cockroach activity.*

*Observed large amount of dead cockroaches and contaminated surfaces. Facility cleaned dead cockroaches and sanitized areas during time of inspection.*

*Due to lack of operation from closure, violations for K05M (improper handwashing), K07M (improper holding temperatures), K14M (food contact surfaces unclean/unsanitized) could not be verified for correction. Follow-up to occur for corrections of new noted violations and previous major violations. Ensure all major violations are corrected. Any live cockroach activity during follow-up inspection may result in further enforcement including closure of facility.*

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 **12/7/2022**. 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: VICTOR HUYNH  
OWNER  
Signed On: November 23, 2022