

**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**

<b>Facility</b> FA0207734 - BANH MI OVEN (DOWNTOWN)		<b>Site Address</b> 221 E SAN FERNANDO ST, SAN JOSE, CA 95112	<b>Inspection Date</b> 02/10/2026
<b>Program</b> PR0301011 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		<b>Owner Name</b> DINH BROS, INC	<b>Inspection Time</b> 15:30 - 16:30
<b>Inspected By</b> ALEXANDER ALFARO	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> PHAN	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
--

**Comments and Observations**

**Major Violations**

Cited On: 02/04/2026

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

**Compliance of this violation has been verified on: 02/10/2026**

Cited On: 02/04/2026

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

**Compliance of this violation has been verified on: 02/10/2026**

Cited On: 02/04/2026

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

**Compliance of this violation has been verified on: 02/10/2026**

**Minor Violations**

Cited On: 02/04/2026

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Compliance of this violation has been verified on: 02/10/2026**

**Measured Observations**

Item	Location	Measurement	Comments
Ham	Prep Cooler	41.00 Fahrenheit	
Water	Handwash Sink	100.00 Fahrenheit	
Pork	Prep Cooler	40.00 Fahrenheit	
Chlorine - Sanitizer	Three Compartment Sink	100.00 PPM	

**Overall Comments:**

*This is the first follow up inspection.*

**Observations:**

**K06: All handwash stations were fully stocked.**

**K07: All PHFs were in appropriate time and temperature relationships.**

**K14: Facility had the three compartment sink set up to wash, rinse, and sanitize.**

**K23: No evidence of an active vermin infestation was observed. Per Phan, they have not had pest control come out yet but have it scheduled. Facility to provide the next pest control report to inspector via email.**

**Observed the facility to lack cooking equipment under both exhaust hoods except for a single stock pot range. Per Phan, they have been receiving all foods from their other location.**

**Ensure to not have food operations going at the same time as remodeling/construction to prevent contamination of food. Observed the dining room being prepared to be painted.**

# OFFICIAL INSPECTION REPORT

Facility FA0207734 - BANH MI OVEN (DOWNTOWN)	Site Address 221 E SAN FERNANDO ST, SAN JOSE, CA 95112	Inspection Date 02/10/2026
Program PR0301011 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name DINH BROS, INC	Inspection Time 15:30 - 16:30

*At time of the inspection, the potential new owner, Quang was onsite. Per Quang they hope to change ownerships within 2 months. Informed Quang to submit a change of ownership packet as the current health permit will not transfer over. Also informed Quang that the addition of cooking equipment will require plan check submittal as there is only a single stock pot range in the facility at the moment. Quang tol dme they were aware as they have another facility on 1130 Lucretia Ave G, San Jose, CA.*

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 2/24/2026. 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.

## 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: Phan  
Manager  
Signed On: February 10, 2026