

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 FA0207153 - BANH CUON THIEN HUONG		Site Address 1818 TULLY RD 218, SAN JOSE, CA 95122		Inspection Date 07/14/2025		Placard Color & Score YELLOW 58		
Program PR0305405 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name VU, NHUNG		Inspection Time 11:30 - 13:25			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By HUONG				FSC Quang Huynh 09/28/2025

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				S
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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records		X		X			
K09	Proper cooling methods			X	X			
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding		X		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	X	
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		
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	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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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: Numerous PHF items maintained out in ambient temperature measured as follows:

- Bucket of beans sprouts in water at the preparation table where all other herbs are maintained - 74F.
 - Small container of bean sprouts in water at the preparation table where to-go orders and rice place are prepared - 76F.
 - Container of grilled meat at the preparation table across from the cook line - 90F.
 - Container of grilled meats at the preparation table where to-go orders and rice places are prepared - 98F.
- Per employees, all items were prepared (cooked, reheated, washed, etc.) less than 2 hours prior.

Numerous PHF items (raw shrimp paste on sugarcane, raw marinated chicken, raw marinated beef, beef skewers, etc.) maintained inside the two-door reach-in refrigerator across from the grill measured between 59F to 65F. Ambient temperature of the refrigerator measured at 61F via probe thermometer maintained inside.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Ice was added to the containers of bean sprouts. Grilled meats were immediately used for preparation. All PHF items inside the two-door reach-in refrigerator were relocated to separate refrigerators to immediately cool.

**** Repeat violation**

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

Inspector Observations: Food items subjected to time as a public health control (TPHC) were not labeled:

- All items at the front service counter: various types of rice noodles, bean sprouts, fancy pork, etc.
- Colanders of vermicelli maintained at the cook line and outside of the walk-in refrigerator.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

***** Repeat violation *****

- As noted on routine inspection report on 4/2/2024, failure to comply will result in TPHC usage being revoked.
- Facility may not use TPHC for any food items moving forward.
- All food items shall be maintained at 41F and below, or at 135F and above.

[COS] Item labels were provided for food items for the day.

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: PHF sauce maintained inside crockpot measured between 107F to 115F. Employee stated that the sauce was taken out from the walk-in refrigerator approximately 3 hours prior. Method of reheating was unclear.

[CA] Reheating for hot holding shall be done rapidly, and the time the food is between 41°F and 165°F shall not exceed two hours.

[COS] Sauce was VC&D due to improper reheating.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Some employees lacked food handler cards.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Follow-up By
07/17/2025

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Inspector Observations: Employees' personal food and beverages stored in areas of food preparation and food storage.

- Bowl of noodles and fried meats at the cook line.
- Pot of soup and bowl of broiled pork maintained on the bottom shelf of the food preparation table.

[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area. Provide designated location for employees to store personal food and beverages, separated and protected from restaurant food.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Numerous fillet of fish active cooling kept covered inside the walk-in refrigerator.

[CA] Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within an additional 4 hours. When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

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

Inspector Observations: Numerous live flies observed in the kitchen.

[CA] Use any and all approved methods to abate live flies.

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: Observed active food preparation, washing of cilantro in the next basin where hands are being washed. Colander of cilantro maintained below hand soap and paper towel dispenser.

[CA] All food shall be separated and protected from possible contamination. Conduct all food preparation in the morning. Maintain food in areas where risk of contamination is minimized.

Observed frozen egg rolls maintained directly inside cardboard boxes used to store other food items.

[CA] All food shall be separated and protected from possible contamination. Maintain food in food grade containers.

Colander of cooked sticky rice cooling on top of a shallow bucket on the floor by the cook line.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Ambient temperature of the two-door reach-in refrigerator across from the deep fryer and grill measured at 61°F via probe thermometer placed inside.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

[COS/SA] All PHF items maintained inside were relocated into separate refrigerators to immediately cool.

Temporarily discontinue use of refrigerator until unit is repaired and able to maintain PHF at 41°F or below.

Cardboard used to line shelves inside the walk-in freezer.

[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: Employees' personal phones observed stored in areas of food preparation. **

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Spicy beef soup	Walk-in refrigerator	41.00 Fahrenheit	
Steamed egg cake	Food preparation refrigerator	39.00 Fahrenheit	
Porridge	Walk-in refrigerator	41.00 Fahrenheit	
Cooked rice	Rice warmer	149.00 Fahrenheit	
Raw chicken	Walk-in refrigerator	39.00 Fahrenheit	
Tomato crab soup	Walk-in refrigerator	41.00 Fahrenheit	
Cooked beef shank	Food preparation refrigerator	40.00 Fahrenheit	
Cooked ground pork with wood ear mushroom	Walk-in refrigerator	39.00 Fahrenheit	
Fried shrimp cake	Walk-in refrigerator	40.00 Fahrenheit	
Hot water	Two-compartment ware wash sink	126.00 Fahrenheit	
Cooked coagulated pork blood	Food preparation refrigerator	40.00 Fahrenheit	
Raw meat skewer	Walk-in refrigerator	40.00 Fahrenheit	

Overall Comments:

- Two or more major violations were observed during the routine inspection.
- A follow-up inspection will be conducted to verify compliance of all major violations.
- Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non-business hours, and upon inspector availability.
- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

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 7/28/2025. 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: Nhung
Manager
Signed On: July 14, 2025