

**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> 12/05/2024
<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> 11:15 - 12:15
<b>Inspected By</b> ANABELLE GARCIA	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> VU	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 11/25/2024

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

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

Cited On: 11/25/2024

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

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

**Minor Violations**

Cited On: 11/25/2024

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

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

**Measured Observations**

Item	Location	Measurement	Comments
pork loaf	prep cooler insert	41.00 Fahrenheit	
ham	prep cooler insert	41.00 Fahrenheit	
pate	prep cooler insert	40.00 Fahrenheit	
water	handwash sinks	100.00 Fahrenheit	

**Overall Comments:**

*This is a follow-up inspection to the routine inspection conducted on 11/25/24. All violations have been verified to be corrected.*

*K06: Handwash sinks have been repaired.*

*K07: Ham, pate, and pork loaf measured 41F or below.*

*K13: Sandwich baguettes are stored in clean, food grade containers.*

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



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**Received By:** Vu Dinh  
manager

**Signed On:** December 05, 2024