

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 12/19/2022
Program PR0307521 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name HUYNH, VICTOR	Inspection Time 14:45 - 15:45
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By VICTOR HUYNH	

Placard Color & Score

GREEN
N/A

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)

Compliance of this violation has been verified on: 12/19/2022

Cited On: 11/21/2022

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

Compliance of this violation has been verified on: 12/19/2022

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

Compliance of this violation has been verified on: 12/19/2022

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

Compliance of this violation has been verified on: 12/19/2022

Cited On: 11/21/2022

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

Compliance of this violation has been verified on: 12/19/2022

Cited On: 11/21/2022

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

Compliance of this violation has been verified on: 12/19/2022

Cited On: 11/23/2022

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

Compliance of this violation has been verified on: 12/19/2022

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 12/19/2022. See details below.

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

Compliance of this violation has been verified on: 12/19/2022

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Measured Observations

N/A

Overall Comments:

Follow-up inspection for multiple major violations:

K05M - Hands not clean/improperly washed

- No improper handwashing observed.

K07M - Improper holding temperatures

- All potentially hazardous foods was measured at 41F or below.

K14M - Improper cleaning and sanitizing of utensils and equipment

- Observed no improper cleaning/sanitizing of utensils and equipment.

K16M - Shellstock tags unavailable

- Observed shellstock tags are available. Continue to keep tags within 90 days.

K23M - Cockroach activity

- No live cockroach activity observed.

- Continue to seal all cracks and crevices to prevent continued harborage

- Clean and sanitize all areas with activity.

K45 - Cleaning floors

- Observed all floors have been adequately cleaned and maintained.

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 **1/2/2023**. 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: December 19, 2022