

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 FA0200103 - KHANH'S RESTAURANT		Site Address 150 E HAMILTON AV, CAMPBELL, CA 95008		Inspection Date 03/12/2025		Placard Color & Score GREEN 83		
Program PR0303345 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KHANH'S CUISINE, INC		Inspection Time 11:05 - 12:40			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By MARY				FSC Not Available 07/29/2022

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				
K02	Communicable disease; reporting/restriction/exclusion	X						S
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						S
K06	Adequate handwash facilities supplied, accessible			X				S
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						N
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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
K40	Wiping cloths: properly used, stored		X
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		
K45	Floor, walls, ceilings: built, maintained, clean		X
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: *REPEAT VIOLATIONS*

1. Expired food safety manager certificate. Per PIC, valid certificate was left at home.

[CA]: Provide proof of a valid food safety manager certification. Food facilities that prepare, handle, or serve non-prepackaged Potentially Hazardous Food shall have a valid food safety manager certificate available on site for review at all times.

2. Food handler training cards/certificates not provided. Per PIC, they were left at home.

[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.

Continued non-compliance may lead to enforcement actions including office hearing and charged follow up inspections. Provide copies of food safety manager certificate and food handler training to Specialist via email at Princess.Lagana@deh.sccgov.org

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: 1. At the front hand sink, roll of single use towels not stored in a permanently installed dispenser. PIC stated dispenser is in disrepair.

[CA]: Single use towels shall be properly stored in a permanently installed dispenser.

2. At the back hand sink closest to the dish machine, the dispenser was stocked up with single use towels but was not properly dispensing single use towels. Another available nearby hand sink with soap and single use towels in dispenser observed.

[CA]: Single use towel dispensers shall be properly working at all times. Assess/repair dispenser as needed.

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

Inspector Observations: Multiple old/dry rodent droppings observed in the following areas:

-near the water heater

-on floors of dry storage area

Follow-up By
03/19/2025

No contamination observed at the time of inspection. Per PIC, pest control service occurs monthly. Most recent pest control report provided from 10/2024. Pest control service treats for cockroaches and rodents.

[CA]: Eliminate evidence of rodent droppings in a safe, effective and legal manner. Ensure food and food contact surfaces are protected from possible contamination at all times. Continue to follow pest control service recommendations and monitor for vermin activity. Seal all cracks, crevices, and gaps to prevent entry and harborage of vermin. Maintain pest control report on site and available upon request.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *REPEAT VIOLATION*

Containers of food stored directly on the floor in the walk in freezer and walk in cooler.

[CA]: Food shall be stored at least 6 inches elevated from the floor on approved shelving that is easily cleanable (ex. Dunnage racks)

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

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Inspector Observations: No probe thermometer available for use.

[CA]: Provide a probe thermometer that is accurate, easily readable, and suitable for measuring the internal temperature of food at all food preparation areas.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Soiled wet wiping cloths stored on work surfaces without being placed back into their sanitizer buckets in between uses.

[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer when not actively being used.

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

Inspector Observations: Accumulation of grease and grime on floor underneath equipment at cook line.

[CA]: Routinely clean the areas underneath and behind equipment and in hard-to-reach to prevent the accumulation of dirt, dust, grease, and debris.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
raw beef, fish ball	prep line cooler 2	40.00 Fahrenheit	
water	mop sink	120.00 Fahrenheit	
water	womens restroom hand sink	100.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
shrimp, cut tomatoes	prep line cooler 3	41.00 Fahrenheit	
rice, asparagus soup	walk in cooler	41.00 Fahrenheit	
water	1 comp prep sink	120.00 Fahrenheit	
broth	back prep area	132.00 Fahrenheit	actively cooling
noodles	1 door reach in	41.00 Fahrenheit	
Chlorine sanitizer	dish machine	50.00 PPM	
cut tomatoes bean sprouts	prep line cooler 1	41.00 Fahrenheit	
water	front hand sink	105.00 Fahrenheit	
water	2 comp prep sink	120.00 Fahrenheit	

Overall Comments:

Discussed the following:

- proper utensil storage for utensils that are used in between preparation
- proper cooling procedures
- maintaining pest control report on site and available upon request
- Time As A Public Health Control for egg rolls

Health Permit is expiring on 03/31/2025. Ensure health permit fees are paid prior to expiration date. Failure to comply may lead to enforcement actions including facility closure and charged follow up inspections.

A follow up inspection will be conducted by 03/18/2025 to verify compliance. The first follow up inspection is free of charge, any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298/hr, minimum of one hour.

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 **3/26/2025**. 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.

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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



Received By: Mary Dao
Manager
Signed On: March 12, 2025