

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 FA0291728 - BUN RIEU TAN DINH	Site Address 999 STORY RD 9045, SAN JOSE, CA 95122	Inspection Date 06/23/2022
Program PR0437158 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name NGUYEN, LE THANH	Inspection Time 10:45 - 11:50
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By TOM

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

Cited On: 06/21/2022

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

This violation found not in compliance on 06/23/2022. See details below.

Cited On: 06/21/2022

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

This violation found not in compliance on 06/23/2022. See details below.

Cited On: 06/21/2022

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

This violation found not in compliance on 06/23/2022. See details below.

Cited On: 06/23/2022

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

Inspector Observations: Numerous live cockroaches observed in the following areas:

- Nymphs on floor underneath the black dry storage rack below the attic.
- Adult on wall adjacent the black dry storage rack.
- Cockroaches of various life stages in-between door hinges of the food preparation refrigerator next to the one-compartment food preparation sink.
- Inside the door hinges of the two-door merchandiser.
- On stainless steel wall behind the cook line.
- On floor underneath the stove.
- Inside the crevices underneath the table and legs of the long food preparation table next to the one-compartment food preparation sink.
- Inside the crevices underneath the table and legs of the small food preparation table in front of the stock pot burners.
- Cockroaches of various life stages in the crevices and inside the wooden cabinets at the front service counter where sugarcane beverages are prepared.
- On floor behind the ice machine.

Facility was serviced by pest control on 6/22/2022.

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s).

The food facility shall remain closed until:

- There is no longer evidence of a vermin infestation.
- All contaminated surfaces have been cleaned and sanitized.
- Contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

Minor Violations

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Cited On: 06/21/2022

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

This violation found not in compliance on 06/23/2022. See details below.

Measured Observations

N/A

Overall Comments:

- **On-site for follow-up inspection after facility was closed due to vermin during a routine inspection on 6/21/2022.**
- **Facility is to remain closed until vermin issue has been abated. See violation above.**
 - **Continue to clean facility to remove food sources.**
 - **Seal all holes, gaps, cracks, and/or crevices.**
 - **Remove all live and dead cockroaches.**
 - **Sanitize all affected areas.**
- **Subsequent follow-up inspections shall be chargeable at \$219 per hour, minimum one hour during normal business hours, and \$493 per hour, minimum one hour during nonbusiness hours and upon inspector availability .**

CLOSURE / PERMIT SUSPENSION NOTICE

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 **7/7/2022**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Tom
Manager

Signed On: June 23, 2022