

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 FA0254409 - RONG BIEN RESTAURANT		Site Address 1111 STORY RD 1080, SAN JOSE, CA 95122		Inspection Date 11/05/2025		Placard Color & Score GREEN 84			
Program PR0371087 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name RB DONG NAI CORPORATIO		Inspection Time 13:50 - 14:50				
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By THUY				FSC Becky Nguyen 03/22/2027	

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						S
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						
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X				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						
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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
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: *Colander of vermicelli and bags of rice maintained out in ambient temperature. Upon this Division entering into kitchen, employee had placed both colanders into the upright refrigerator. Both items measured between 75F to 77F. PIC stated that items have been kept out for approximately two hours.*

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

[COS] *Items were returned into the refrigerator to immediately cool.*

*** Note:** *Facility may consider usage of time as a public health control (TPHC). 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.*

Minor Violations

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: *At time of inspection observed a power drill and container of nuts and bolts maintained on the preparation refrigerator next to open food. It appeared as employee was currently maintaining equipment.*

[CA] *All food shall be separated and protected from possible contamination. Cover food and ensure food contact surfaces are properly cleaned and sanitized.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Observed accumulation of grease and food debris in-between cooking equipment. Observed grime built up on refrigerator door handles.*

[CA] *Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *Observed bowls used as scoops for bulk ingredients.*

[CA] *Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food. Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.*

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

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
Cooked pork heart	Walk-in refrigerator	39.00 Fahrenheit	
Warm water	Hand wash sink	105.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Cooked calamari	Food preparation refrigerator	40.00 Fahrenheit	
Raw catfish	Food preparation refrigerator	36.00 Fahrenheit	
Fried tofu	Food preparation refrigerator	40.00 Fahrenheit	
Pork bones in soup	Cook line	191.00 Fahrenheit	
Parcooked shrimp	Food preparation refrigerator	40.00 Fahrenheit	
Cooked sliced pork	Food preparation refrigerator	41.00 Fahrenheit	
Pork bone broth	Cook line	194.00 Fahrenheit	
Cooked pork bones	Walk-in refrigerator	41.00 Fahrenheit	
Mussels	Three-door upright refrigerator	39.00 Fahrenheit	
Hot water	Three-compartment sink	126.00 Fahrenheit	
Cooked catfish	Cook line	169.00 Fahrenheit	
Cooked pork chop	Grill	166.00 Fahrenheit	
Cooked rice	Rice warmer	166.00 Fahrenheit	
Milk	Beverage refrigerator	42.00 Fahrenheit	
Cooked beef	Wok line	155.00 Fahrenheit	
Cooked pasta noodles	Food preparation refrigerator	41.00 Fahrenheit	
Raw marinated pork chop	Food preparation refrigerator	39.00 Fahrenheit	
Cooked rice	Walk-in refrigerator	41.00 Fahrenheit	
Milk	Merchandiser refrigerator	41.00 Fahrenheit	
Raw fish fillet	Three-door upright refrigerator	36.00 Fahrenheit	
Cooked pork heart	Food preparation refrigerator	40.00 Fahrenheit	
Steamed egg cake	Three-door upright refrigerator	40.00 Fahrenheit	

Overall Comments:

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 **11/19/2025**. 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: Thuy
PIC
Signed On: November 05, 2025