

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 FA0289948 - VONS CHICKEN BRANHAM		Site Address 1601 BRANHAM LN 10, SAN JOSE, CA 95118		Inspection Date 02/04/2025	
Program PR0434876 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name P&S BRANHAM, INC		Inspection Time 14:00 - 15:30
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By KYUNG GYUN (M)	FSC Kyung Gyun Na 4/20/26		

Placard Color & Score
YELLOW
77

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						
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records		X		X			N
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						
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		
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	X	
K36	Equipment, utensils, linens: Proper storage and use		
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: Major: Measured bag of cooked rice holding at 68F on counter top for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F. [COS] Operator directed to relocate PHFs to 2 door upright unit.

Follow-up By
02/07/2025

Minor:

1. Measured container of kim chi fried rice holding at 45F in 2 door upright.
 2. Measured containers of raw chicken holding at 46F in walk-in-cooler.
- Per operator, PHFs placed in unit for less than 4 hours.
[CA] Maintain all PHFs cold held at or below 41F.

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Found 1 container of cooked chicken thigh not time marked at preps/cooks line. Per operator, PHFs is held under time as a public health control (TPHC). [CA] 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. [COS] Operator directed to time mark PHFs under TPHC.

Follow-up By
02/07/2025

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured hot water holding at 108F at warewash sink. [CA] Provide an adequate, pressurized, potable supply of hot water at a minimum of 120F for all sinks with the exception of hand wash sink to be held between 100F - 108F.

Follow-up By
02/07/2025

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

- Inspector Observations: 1. Found cardboard boxes and aluminum foil used to line shelvings in back prep area and warewash area. CA] Discontinue the use of cardboard boxes and aluminum foil to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.**
- 2. Measured ambient air temperature of walk-in-cooler holding at 47F. [CA] Repair refrigeration unit to maintain all PHFs cold held at or below 41F.**

3. Found 4 newly added instant water dispenser for ramen (EZ cook). [CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL

****Further review needed for newly added equipment.****

Follow-up By
02/07/2025

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

Inspector Observations: Found 2 loose CO2 tank in front of walk-in-cooler. [CA] Secure CO2 tank to rigid structure to prevent any accidental discharge.

Performance-Based Inspection Questions

- Needs Improvement - Time as a public health control; procedures & records.
- Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
ambient	walk-in	47.00 Fahrenheit	
kimchi fried rice	2 door upright	41.00 Fahrenheit	
white rice	counter (bag)	68.00 Fahrenheit	for less than 4 hours. [COS] relocate to 2 door upright
boiled chicken leg	counter	55.00 Fahrenheit	under time as a public health control (TPHC)
raw chicken	2 door reach in	41.00 Fahrenheit	
beverage	1 door upright	37.00 Fahrenheit	
fried chicken wings	counter	74.00 Fahrenheit	under TPHC
fried chicken leg	counter	67.00 Fahrenheit	between 67F - 78F, under TPHC
hot water	warewash (bar & back)/1-comp	108.00 Fahrenheit	
japchae	2 door upright	41.00 Fahrenheit	
white rice	rice cooker	167.00 Fahrenheit	
boneless chicken	counter	72.00 Fahrenheit	under TPHC
kimchi fried rice in bowl	2 door upright	45.00 Fahrenheit	
raw chicken	walk-in	46.00 Fahrenheit	
warm water	handsink (front, cooksline& RR)	100.00 Fahrenheit	
sauce	1 door reach in	41.00 Fahrenheit	
cooked chicken thigh	prep table	76.00 Fahrenheit	under TPHC, not time marked, COS- directed to time mark

Overall Comments:

Note: Further evaluation required for newly added 4 plug in device (EZ cook) used for instant ramen on counter top. Per operator, equipment was added around March 2024. Label on device ONLY indicate UL listed.

A follow up inspection shall be conducted.

*****Subsequent follow up inspection after first follow up shall be billed \$298/hr during business hours and \$645/hrs (minimum of 2 hours) during nonbusiness hours upon availability.*****

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 2/18/2025. 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: Kyung Gyun
Manager

Signed On: February 04, 2025