

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 FA0212535 - BANH MI & BOWL		Site Address 4300 GREAT AMERICA PY 172, SANTA CLARA, CA 95050		Inspection Date 05/19/2026		Placard Color & Score GREEN 97		
Program PR0307871 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ELLIS THYME, INC.		Inspection Time 13:55 - 15:00			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By KEVIN VO				FSC Kevin Vo 07/08/2030

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						
K07	Proper hot and cold holding temperatures			X	X			
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						S
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		
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		
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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: 1) 2 door prep cooler measured to have:

-Cold cut at 45F

-Mayonnaise at 42F

-Spam at 48F

-Ambient temperature at 44F

-Pate at 45F

Per operator fridge was stocked at opening around 11:00AM (at 3 hours prior)

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

[COS] Cooler was repaired and ambient temperature measured to be 41F.

2) Noodles on countertop measured to be 48F. Per operator noodles are kept from 11AM-3:00PM and discarded at the same time as boba.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. If keep PHFs at room temperature for 4 hours, PHFs must be discarded at the end of 4 hours and SOPs must be kept on site. PHFs shall have time tracking method to ensure PHFs is discarded at the end of 4 hours.

[SA] Operator will keep noodles until 3 PM and then discard.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Pork	2 door reach in cooler	39.00 Fahrenheit	
Rice noodles	Counter top	49.00 Fahrenheit	
Hot water		120.00 Fahrenheit	
Pate	2 door prep cooler	45.00 Fahrenheit	
Quat ammonnia	sanitizer bucket	200.00 Fahrenheit	
Korean beef	Countertop warmer	159.00 Fahrenheit	
Quat ammonnia	3-comp sink	200.00 Fahrenheit	
Spam	2 door prep cooler	48.00 Fahrenheit	
Mayo	2 door prep cooler	42.00 Fahrenheit	
Shrimp	2 door reach in cooler	39.00 Fahrenheit	
Pork belly slab	2 door reach in cooler	38.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Rice noodles	2 door reach in cooler	39.00 Fahrenheit	
Pork belly	Countertop warmer	153.00 Fahrenheit	
Cold cut	2 door prep cooler	45.00 Fahrenheit	
Chicken	Countertop warmer	141.00 Fahrenheit	
Ambient temperature	2 door prep cooler	44.00 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 **6/2/2026**. 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: Kevin Vo
Owner

Signed On: May 19, 2026