

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 FA0208061 - NAM VANG RESTAURANT		Site Address 2477 ALVIN AV, SAN JOSE, CA 95121		Inspection Date 10/28/2025	
Program PR0304492 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name NAM VANG RESTAURANT IN		Inspection Time 12:30 - 13:30
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By SIMON N.	FSC Simon Nguyen 09/18/2027		

Placard Color & Score
GREEN
84

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				N
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	X			N
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		
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		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		
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: *Approximately 20 stacked metal bowls of cooked meats (shrimp, pork offals, ground pork, sliced pork, etc.) and garnished maintained out in ambient temperature measuring between 50F to 60F. Manager stated that bowls are pre-made for the lunch rush and is usually used up within two hours.*

Container of bean sprouts maintained in inadequate ice bath measured at 64F.

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

**** Repeat violation**

[COS] Preset bowls will be subjected to time as a public health control (TPHC). Any left over bowls not served/consumed after 4 hours shall be discarded. Additional ice was added to container of bean sprouts to immediately cool.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed kitchen employee using bare hands to handle ready-to-eat food items.*

[CA] Bare hand and arm contact with non-prepackaged ready-to-eat foods shall be minimized by using utensils such as scoops, tongs, gloves, paper wrappers, or other implements.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Four metal hotel pans of cooked pork neck bones maintained out in ambient temperature measured between 80F to 90F. Employee stated that items were cooked approximately an hour thirty minutes prior and is cooling before it is relocated into the walk-in refrigerator. Container observed kept covered.*

[CA] Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Items were relocated into the walk-in freezer to expedite the cooling process.

**** Repeat violation**

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

Inspector Observations: *Observed cook line employee utilizing wiping clothe to wipe hands and counters.*

[CA] Wiping cloths that are in use for cleaning food spills shall not be used for any other purpose. Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

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Needs Improvement - Proper hot and cold holding temperatures.
 Needs Improvement - Hands clean/properly washed/gloves used properly.
 Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
Raw chicken	Walk-in refrigerator	39.00 Fahrenheit	
Raw pork heart	Walk-in refrigerator	38.00 Fahrenheit	
Cooked pork neck bones	Hot holding unit	148.00 Fahrenheit	
Raw pork	Walk-in refrigerator	37.00 Fahrenheit	
Bean sprouts	Walk-in refrigerator	41.00 Fahrenheit	
Raw calamari	Refrigerated insert	40.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Cooked shrimp	Refrigerated insert	40.00 Fahrenheit	
Pork soup	Cook line	203.00 Fahrenheit	
Milk	Merchandiser refrigerator	38.00 Fahrenheit	
Hot water	Three-compartment sink	129.00 Fahrenheit	
Sliced pork liver	Refrigerated insert	41.00 Fahrenheit	
Sliced pork	Refrigerated insert	40.00 Fahrenheit	
Red rice	Walk-in refrigerator	39.00 Fahrenheit	
Cooked shrimp	Walk-in refrigerator	40.00 Fahrenheit	
Raw pork kidney	Walk-in refrigerator	39.00 Fahrenheit	
Pork meat ball	Cook line	152.00 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 **11/11/2025**. 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: Simon
 Manager
Signed On: October 28, 2025