

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 FA0284799 - AN KHANG MI GIA		Site Address 979 STORY RD 7051, SAN JOSE, CA 95122		Inspection Date 01/10/2022	
Program PR0427079 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name AN KHANG MI GIA		Inspection Time 15:30 - 16:40
Inspected By HENRY LUU	Inspection Type RISK FACTOR INSPECTION		Consent By HUY LE	FSC Hung Luu 12/15/2025	

Placard Color & Score
GREEN
N/A

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						S
K03 No discharge from eyes, nose, mouth	X						S
K04 Proper eating, tasting, drinking, tobacco use	X						S
K05 Hands clean, properly washed; gloves used properly	X						S
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	
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				N

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

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

Inspector Observations: *Fried chicken maintained in ambient temperature above fryer measured at 108F to 120F. Per PIC, chicken was deep fried once approximately 30 minutes to an hour prior and will be fried again upon order. Fried flour cake maintained out in ambient temperature on bottom of preparation table measured at 70F. Per PIC, food item was also cooked approximately an hour prior.*

[CA] *Ensure all PHF are maintained hot at 135F or above, or cold at 41F or below. Time may be used (time as public health control - TPHC) rather than temperature as a control. Food may be kept out of temperature control for a maximum of four hours prior to disposal or immediate consumption. [COS] Food items were relocated to refrigerator to immediately cool.*

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *Build up of gray matter on white plastic baffle of ice machine in dining room. Soiled area was not in contact with food. [CA] Clean, sanitize, and maintain ice machine.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Multiple dead cockroaches observed on floor underneath dry storage rack in back of kitchen. No other live activity observed. Facility has pest control service facility monthly. Most current pest control reports unavailable for review. [CA] Maintain facility free of pest. Clean and sanitized affected areas. Frequently clean facility to remove food debris/sources of food for pest.*

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Preparation sink	121.00 Fahrenheit	
Ambient	Chest freezers	5.00 Fahrenheit	IR
Cooked shrimp	Preparation refrigerator	41.00 Fahrenheit	Top insert
Raw chicken wings	Three-door upright refrigerator	41.00 Fahrenheit	
Cooked beef balls	Preparation refrigerator	40.00 Fahrenheit	Top insert
Chlorine sanitizer	Mechanical ware wash	50.00 PPM	
Bean sprouts	Merchandiser	40.00 Fahrenheit	
BBQ pork	Preparation refrigerator	41.00 Fahrenheit	

Overall Comments:

A risk factor inspection is an inspection focusing on factors known to directly contribute to causing a foodborne illness. Structural issues and good retail practices were not assessed during this inspection.

Signature not obtained due to COVID-19 and social distancing parameters.

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 **1/24/2022**. 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.

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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: Hung Luu
Manager

Signed On: January 10, 2022

Comment: No signature obtained due to COVID surge.