

# 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 FA0299392 - COM TAM THIEN HUONG V		Site Address 909 STORY RD 100, SAN JOSE, CA 95122		Inspection Date 03/24/2026	
Program PR0439373 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name HIEN NGUYEN		Inspection Time 12:10 - 13:35
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By DANG	FSC Yen Dang 11/01/2030	

Placard Color & Score
<b>GREEN</b>
<b>87</b>

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						
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures	X						S
K08 Time as a public health control; procedures & records	X						S
K09 Proper cooling methods					X		
K10 Proper cooking time & temperatures	X						
K11 Proper reheating procedures for hot holding					X		S
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		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		
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

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

**Inspector Observations: Facility serves an orange sauce that is manufactured from an unknown source. Bags holding content and shipping boxes do not have any labels indicating manufacturer information, name of item, nor ingredients. The only label on the box states "sauce - 4 bags," with current facility's owner contact number.**

**PIC was in contact with owner to provide invoices for item. Owner was unable to provide invoices and stated that the item is regularly ordered and automatically billed and thus invoices are not provided.**

**[CA] Food must be from an approved source or properly documented.**

**[COS/SA] Sauce that was reheated to be used during the services was VC&D. Remaining boxes of frozen sauce was impounded. See impound report.**

### Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Hand wash station between ware washing corridor and rice plate preparation area lacked paper towels and towel dispenser. Second hand wash station was available for use further down in the kitchen by the food preparation sinks.**

**[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers.**

**[COS] PIC provided paper towel roll to be maintained at the hand wash station.**

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: Observed numerous containers of food maintained directly on the floor inside the walk-in refrigerator.**

**[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Cooked rice	Rice warmer	155.00 Fahrenheit	
Raw marinated beef	Two-door reach-in refrigerator	41.00 Fahrenheit	
Cooked beef tendon	Food preparation refrigerator	38.00 Fahrenheit	
Shrimp wrapped in tofu skin	Three-door upright refrigerator	40.00 Fahrenheit	
Beef soup	Cook line	207.00 Fahrenheit	
Cooked quartered chicken	Walk-in refrigerator	41.00 Fahrenheit	
Cooked steamed egg cake	Walk-in refrigerator	41.00 Fahrenheit	
Hot water	Three-compartment sink	129.00 Fahrenheit	
To-go bags of bean sprouts	Preparation refrigerator	40.00 Fahrenheit	
Raw shrimp	Walk-in refrigerator	40.00 Fahrenheit	
Raw marinated pork	Two-door reach-in refrigerator	41.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Raw marinated pork	Walk-in refrigerator	40.00 Fahrenheit	
Raw comminuted shrimp paste	Walk-in refrigerator	34.00 Fahrenheit	
Cooked beef brisket	Walk-in refrigerator	37.00 Fahrenheit	
Egg rolls	Two-door reach-in refrigerator	41.00 Fahrenheit	
Beef balls	Food preparation refrigerator	37.00 Fahrenheit	
Cooked shrimp paste on sugar cane	Walk-in refrigerator	41.00 Fahrenheit	
Grilled fermented pork roll	Food preparation refrigerator	40.00 Fahrenheit	
Raw beef	Food preparation refrigerator	41.00 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 **4/7/2026**. 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.

### 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




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**Received By:** Dang T.  
PIC

**Signed On:** March 24, 2026