OFFICIAL INSPECTION REPORT

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**Major Risk Factors and Interventions Violations:**
K07M - 8 Points - Improper hot and cold holding temperatures - Applicable Section(s): 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Potentially hazardous foods (PHFs) measured at improper holding temperatures. Bean sprouts at the cook line (61F) and in the 3 door reach-in cooler (47F); cooked chicken in the 3 door reach-in cooler (53F) ; cooked rice noodles at the cook line (64F). Per PIC the items in the 3 door reach-in cooler were put inside 30 mins ago. The bean sprouts and rice noodles has been out for less than 2 hours.[CA] PHFs shall be held at or below 41F or at or above 135F.

[COS] Bean sprouts at the cook line at placed in an ice bath; the rice noodles were used immediately.

**Corrected on 07/03/2018**

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**Minor Risk Factors and Interventions Violations:**
K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area - Applicable Section(s): 113977

Inspector Observations: Food employee was observed eating in the food prep area.[CA]No employee shall eat in the food preparation or storage areas.

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**Good Retail Practices Violations:**
K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity - Applicable Section(s): 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114145, 114155, 114163, 114165, 114167, 114169, 114175, 114180, 114182

Inspector Observations: Plastic shopping to-go bags used in direct contact with foods in the reach-in coolers and in the reach-in freezer.[CA]All utensils and equipment shall be food grade material.

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**Performance Based Inspection Questions:**

Satisfactory - Food contact surfaces clean and sanitized.
Satisfactory - Communicable disease: Report, restrict, or exclude a food employee.
Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Proper eating, tasting, drinking or tobacco use in food preparation area.
Facility ID: FA0262969
Inspection Date: 07/03/2018
Inspection Time: 13:15-15:20

Owner Name: NGUYEN, DUYEN
Facility Name: BANH XEO NGON
Site Address: 3005 SILVER CREEK RD #176, SAN JOSE, CA 95121
Program: PR0387284 - FOOD PREP / FOOD SVC OP  0-5 EMPLOYEES RC 2 - FP10

Measured Observations:

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bean sprouts</td>
<td>3 door reach-in cooler</td>
<td>47.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Tripe</td>
<td>Food prep unit</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Raw beef</td>
<td>Food prep unit</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Hot water</td>
<td>Prep sink</td>
<td>120.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Cooked rice noodle</td>
<td>Cook line</td>
<td>64.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Tofu</td>
<td>Food prep unit</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Cooked chicken</td>
<td>3 door reach-in cooler</td>
<td>53.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Raw beef</td>
<td>One door food prep unit</td>
<td>37.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Hot water</td>
<td>handwash sink</td>
<td>100.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Chlorine</td>
<td>Dishwasher</td>
<td>50.00 PPM</td>
<td></td>
</tr>
<tr>
<td>Hot water</td>
<td>3 compartment</td>
<td>120.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Beansprouts</td>
<td>Cook line</td>
<td>61.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Chicken</td>
<td>one door food prep unit</td>
<td>52.00 Fahrenheit</td>
<td>In cooling process</td>
</tr>
<tr>
<td>Chicken</td>
<td>Stove</td>
<td>160.00 Fahrenheit</td>
<td></td>
</tr>
</tbody>
</table>

Overall Comments:

FSC
Mekong Nguyen
CPF
L2SC-2003
Exp: 314-20

Facility had a change of ownership in June. Submit change of ownership paperwork to this department by 07/13/2018.

Facility is properly using Time as public health control for it’s boba but did not have procedures. Provided and went over with operator the Time as a public health control form.

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 7/17/2018. 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:

[COS] Corrected on Site
[CA] Corrective Action
[SA] Suitable Alternative
[PIC] Person in Charge

Received By: Daisey
Manager

Signed On: July 03, 2018