

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 FA0285418 - MOC DELIGHTS		Site Address 969 STORY RD 6033, SAN JOSE, CA 95122		Inspection Date 01/28/2026	
Program PR0427891 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name TRAN, KHANH NGUYET		Inspection Time 14:20 - 15:05
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By THAO	FSC Khanh Nguyet Tran 12/06/2026		

Placard Color & Score GREEN 90

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						S
K05 Hands clean, properly washed; gloves used properly	X						S
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		
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	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

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

Inspector Observations: Tapioca pearls maintained in crockpot measured between 98F to 109F. Employee stated that boba was prepared about 2 hours prior.

Container of pate placed on top of inserts in the preparation refrigerator. Pate measured between 48F to 51F. Employee stated that pate was recently used to prepare an order.

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

[COS] Boba will be subjected to time as a public health control (TPHC) and will be served for an accumulated 4 hours. Container of pate was put in place of a container of non-PHF item inside the preparation refrigerator.

Minor Violations

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: Numerous flats of raw shelled eggs maintained above ready-to-eat food items inside the two-door upright refrigerator.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Corn	Kitchen preparation refrigerator	40.00 Fahrenheit	
Cooked pork with wood ear mushroom	Kitchen preparation refrigerator	39.00 Fahrenheit	
Flan	Two-door upright glass refrigerator	40.00 Fahrenheit	
Raw shelled eggs	Kitchen preparation refrigerator	42.00 Fahrenheit	
Milk	Two-door upright glass refrigerator	44.00 Fahrenheit	
Hot water	Three-compartment sink	123.00 Fahrenheit	
Raw squid	Kitchen preparation refrigerator	39.00 Fahrenheit	
Hardboiled eggs	Kitchen preparation refrigerator	41.00 Fahrenheit	
Sweet rice pudding	Beverage preparation refrigerator	40.00 Fahrenheit	
Chlorine sanitizer	Three-compartment sink	100.00 PPM	
Ambient	Three-door upright freezer	12.00 Fahrenheit	
Milk tea	Two-door upright glass refrigerator	40.00 Fahrenheit	

Overall Comments:

- Complaint investigation was conducted concurrently with routine inspection.

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 **2/11/2026**. 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: Khanh Nguyet T.
Owner

Signed On: January 28, 2026