

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 FA0211283 - HAPPY DONUT		Site Address 994 LUNDY AV, SAN JOSE, CA 95133		Inspection Date 10/27/2025		Placard Color & Score GREEN 80			
Program PR0303150 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SIVGECH TES		Inspection Time 12:00 - 13:40				
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By NICK				FSC SIVGECH TES 09/20/2029	

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use					X		
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures	X						S
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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
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	X	
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		X
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Observed the restroom handsink's paper towel dispenser was empty.*

[CA] *Keep paper towel dispensers stocked at all times.*

[COS] *The paper towel dispenser was refilled.*

Minor violations:

At the kitchen handsink:

1) *Observed the paper towel dispenser was located away from the handsink; the handsink is located immediately left of the 3-compartment sink, and the paper towel dispenser was located immediately right of the 3-compartment sink,*

[CA] *Provide a paper towel dispenser close to/directly above the handsink to encourage proper handwashing and hand-drying.*

2) *Observed some large plastic buckets stored partially in front of the kitchen handsink.*

[CA] *Keep the handsink unobstructed at all times; do not place objects in front of the handsink.*

Minor Violations

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Observed containers/plastic buckets of food directly on the floor in the kitchen.*

[CA] *Store food at least 6 inches above the floor on approved shelving.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Sanitizer test strips were not available upon request.*

[CA] *Obtain sanitizer test strips and ensure they are readily accessible.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *Observed the door handles on the rear glass door refrigerator were missing; facility had replaced them with strings tied to carabiners to enable door opening.*

[CA] *Replace missing door handles and discontinue using unapproved materials (string); all materials must be smooth, durable, and easily cleanable.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *A metal probe thermometer was not available upon request.*

[CA] *Obtain a metal probe thermometer and ensure it is readily available to all employees.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Observed employee bags stored on top of wrapped unfolded cardboard food boxes.*

[CA] *Store personal belongings in a designated area, away from food and food containers.*

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K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: *Observed a small ice machine (brand: Hoshizaki) was installed in the kitchen, right of the cappuccino machine, without prior approval from this department.*

[CA] *Prior to the installation of any new equipment, submittal is required to Plan Check.*

For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please email us at dehplancheck@deh.sccgov.org or call us at (408) 918-3400 Monday through Friday between 7:30am and 4:30pm. To assist you with technical questions, a Plan Checker is available by phone during these hours on a first come-first served basis Monday through Friday.

For information on the plan submittal process, go to ehinfo.org -> Food and retail -> Plan Review for restaurants .

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
SLICED TOMATOES, SLICED HAM	PREP INSERTS	40.00 Fahrenheit	
EGGS, MILK	GLASS DOOR UPRIGHT REFRIGERATOR	41.00 Fahrenheit	
WARM WATER	HANDSINKS, KITCHEN AND RESTROOM	100.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
UNBAKED PASTRIES	UPRIGHT REFRIGERATOR	36.00 Fahrenheit	

Overall Comments:

Notes:

- Store all food handler cards and food safety certificates together in one location for review.

- Observed the green PASS placard may have been relocated slightly (observed lack of tamper tape and another flyer was taped to the back of the PASS placard; placard was still easily visible to customers). DO NOT RELOCATE PLACARD. Contact this office immediately if the placard needs to be moved or replaced. Placard removal, marring, or relocating by the operator may result in a reinspection or compliance conference, for which fees may be charged.

- Ensure the Environmental Health Permit is posted in public view.

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 **11/10/2025**. 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: Chhivhoung Huy
Employee
Signed On: October 27, 2025