

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 FA0207944 - NEW DONG PHUONG TOFU		Site Address 2359 MCKEE RD, SAN JOSE, CA 95116	Inspection Date 09/11/2025
Program PR0304190 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name DONG, DOUNG HUE	Inspection Time 16:30 - 17:10
Inspected By JENNIE PENALOZA	Inspection Type FOLLOW-UP INSPECTION	Consent By DUONG DONG	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Follow up conducted following a closure for vermin on 9/4/2025.

No evidence of vermin activity observed during this inspection. Facility is approved to reopen.

Discussed with owner and manager to continue professional pest control service to continue to monitor for vermin and maintain the facility vermin free.

Facility shall read and follow pest control service's recommendation.

Discussed storing food in rodent-proof /insect-proof containers and to maintain facility free of clutter.

Discussed maintaining a daily and monthly cleaning schedule to ensure facility is kept clean.

Discussed maintaining hot potentially hazardous foods at 135F or higher. Facility shall use thermometer to measure food items on steam table. If facility would like to use TPHC, provide a list of food items that will use TPHC and standard operating procedures for TPHC; send via email.

Discussed that no home made (unapproved source) food shall be sold in facility.

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 **9/25/2025**. 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: DUONG DONG

Owner

Signed On: September 11, 2025