

**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**

<b>Facility</b> FA0261879 - HUONG QUE- HQ DINING		<b>Site Address</b> 3005 SILVER CREEK RD #130, SAN JOSE, CA 9512		<b>Inspection Date</b> 07/01/2021	
<b>Program</b> PR0384069 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> HUONG QUE HQ DINING, LLI		<b>Inspection Time</b> 15:10 - 16:00
<b>Inspected By</b> LAWRENCE DODSON	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> G NGUYEN	<b>FSC</b> Thanh T Nguyen 7/27/2024		

<b>Placard Color &amp; Score</b>
<b>RED</b>
<b>58</b>

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						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					
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							
K14 Food contact surfaces clean, sanitized		X					
K15 Food obtained from approved source							
K16 Compliance with shell stock tags, condition, display					X		
K17 Compliance with Gulf Oyster Regulations					X		
K18 Compliance with variance/ROP/HACCP Plan							
K19 Consumer advisory for raw or undercooked foods							
K20 Licensed health care facilities/schools: prohibited foods not being offered							
K21 Hot and cold water available							
K22 Sewage and wastewater properly disposed							
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	X	
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	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented	X	
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	X	
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available	X	

# OFFICIAL INSPECTION REPORT

Facility FA0261879 - HUONG QUE- HQ DINING	Site Address 3005 SILVER CREEK RD #130, SAN JOSE, CA 95121	Inspection Date 07/01/2021
Program PR0384069 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name HUONG QUE HQ DINING, LLC	Inspection Time 15:10 - 16:00
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: REPEAT VIOLATION: BEAN SPROUTS MEASURED >41F, <135F, <2HRS. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [SA] Beans sprouts moved to a refrigerator measuring <41F.**

Follow-up By  
07/04/2021

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Inspector Observations: Employee skips sanitization as the final step of warewashing. [CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).**

Follow-up By  
07/04/2021

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: 10+ live cockroaches found on wall above food preparation table. 15+ dead cockroaches found on wall and under equipment in kitchen. Old rodent droppings found on floor in hallway/dry storage area. [CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.**

Follow-up By  
07/02/2021

### Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

**Inspector Observations: Uncovered employee beverage found on food preparation table. [CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.**

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations: Deep container of soup broth found cooling on food preparation table. [CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations: Frozen meat found thawing at ambient temperature at food preparation table. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.**

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: Raw animal food stored above ready to eat food in standing 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.**

# OFFICIAL INSPECTION REPORT

Facility FA0261879 - HUONG QUE- HQ DINING	Site Address 3005 SILVER CREEK RD #130, SAN JOSE, CA 95121	Inspection Date 07/01/2021
Program PR0384069 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name HUONG QUE HQ DINING, LLC	Inspection Time 15:10 - 16:00

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

**Inspector Observations: Boxed and bagged food stored on the floor of the food facility.[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.**

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

**Inspector Observations: Food packaged in the facility and offered for sale at self-service table is not properly labeled. [CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.**

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: Facility is unorganized and cluttered.[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.**

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

**Inspector Observations: Current Santa Clara Environmental Health Permit is not posted.[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
cooked fish	preparation table	141.00 Fahrenheit	
bean sprouts	standing refrigerator	57.00 Fahrenheit	
hot water	hand wash sink	100.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
standing refrigerator	storage	40.00 Fahrenheit	
sanitizer concentration	3 compartment sink	0.00 PPM	

## Overall Comments:

**Facility is to cease and desist all food sales and operations, including food preparation.**

**Clean and sanitize all food and nonfood contact surfaces. Remove all evidence of cockroaches from facility and ensure there is no evidence of vermin found at follow-up inspection.**

**Facility will remain closed at this time and will not reopen until a follow up inspection is conducted.**

**\*If professional pest control services are obtained during the closure, please provide the pest control report from service during re-inspection.**

**Do not remove, cover-up, or relocated red placard. Failure to comply may result in enforcement actions.**

**If a second follow-inspection is conducted, there will be a \$219/hr charge at a minimum one-hour charge. Weekend/After hours charges**

**For after hour inspections (after 6pm Monday through Friday and on weekends) there will be a \$493 charge/hour.**

**Contact your district inspector at (408) 918-3436 for a follow up inspection.**

**Official inspection report emailed to [tructhanhnguyen@hotmail.com](mailto:tructhanhnguyen@hotmail.com)**

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0261879 - HUONG QUE- HQ DINING	<b>Site Address</b> 3005 SILVER CREEK RD #130, SAN JOSE, CA 95121	<b>Inspection Date</b> 07/01/2021
<b>Program</b> PR0384069 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> HUONG QUE HQ DINING, LLC	<b>Inspection Time</b> 15:10 - 16:00

## CLOSURE / PERMIT SUSPENSION NOTICE

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 **7/15/2021**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### 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: \_\_\_\_\_

Signed On: July 01, 2021