

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0208180 - DUC HUONG		Site Address 2569 S KING RD C-1, SAN JOSE, CA 95122	Inspection Date 10/27/2023
Program PR0307452 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name BUI, ADAM	Inspection Time 14:55 - 15:30
Inspected By HENRY LUU	Inspection Type LIMITED INSPECTION	Consent By LOAN	

Placard Color & Score YELLOW N/A
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Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed three employees returning from break outside of the facility, donned on gloves, and continued onto food preparation without washing hands. [CA] Ensure employees are properly washing hands as required. Employees shall wash their hands in all of the following instances:*

- (1) Immediately before engaging in food preparation, including working with non-prepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
 - (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
 - (3) Immediately after using the toilet room and again when returning into the kitchen.
 - (4) After caring for or handling any animal allowed in a food facility in pursuant to this part.
 - (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
 - (6) After handling soiled equipment or utensils.
 - (7) During food preparation as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
 - (8) When switching between working with raw food and working with ready-to-eat foods.
 - (9) Before initially donning gloves for working with food.
 - (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.
 - (11) After engaging in other activities that contaminate the hands.
- Properly wash hands with soap, warm water and dry using single use paper towels as required. Single-use gloves shall be removed prior to washing hands.*

[COS] *Instructed employees to remove gloves and to properly wash hands.*

Follow-up By 11/01/2023

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Numerous PHF items maintained on the sales floor (various flavored sticky rice, rice flour noodles, rice flour desserts, etc.) as well as behind the counter (variety of fancy pork rolls) subjected to time as a public health control (TPHC) not labeled or time marked. [CA] PHFs utilizing time as a public health control (TPHC) shall be discarded within 4 hours from the point in time when food is removed from temperature control. [COS] PHF items past the 4 hours per employee were VC&D into the trash. Other items hot to the touch and were just prepared per employees were time marked.*

Follow-up By 11/01/2023

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

- On-site for complaint investigation.
- Two or more major violations were observed during the inspection.
- A follow-up inspection will be conducted to verify compliance of all major violations.

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- Subsequent follow-up inspection after first follow-up shall be billed \$290/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$629/hour, minimum two hours, during non-business hours, and upon inspector availability.

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied red placard. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

- At time of inspection, observed facility with more than 5 employees. Facility will be upgraded from FP 11 (0-5 employees) to FP14 (6-25 employees)

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 **11/10/2023**. 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: Loan Do
Manager

Signed On: October 27, 2023