

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 FA0208156 - QUE HUONG FAST FOOD	Site Address 2549 S KING RD A1, SAN JOSE, CA 95122	Inspection Date 06/09/2026
Program PR0307431 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name AN HUYNH	Inspection Time 15:25 - 17:15
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By AN AND BIEN

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 06/02/2026

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

This violation found not in compliance on 06/09/2026. See details below.

Cited On: 06/09/2026

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

Inspector Observations:

Employee observed chopping raw pork, proceeded to rinse hands in the three compartment warewashing sink without using soap, dried hands on a roll of paper towels maintained on a nearby shelf, picked up a bowl from a pile of dirty dishes on a countertop adjacent to the three compartment sink, then proceeded to the ice machine and attempted to scoop ice before being stopped and instructed to wash hands using soap in one of the dedicated hand wash stations.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged 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) After using the toilet room.*
- (4) After caring for or handling any animal allowed in a food facility 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 food.*
- (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.*

[COS] Employee properly washed hands with soap at the hand wash station at the front service line.

Cited On: 06/02/2026

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

Compliance of this violation has been verified on: 06/09/2026

Cited On: 06/02/2026

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

This violation found not in compliance on 06/09/2026. See details below.

Cited On: 06/09/2026

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

Inspector Observations:

Numerous pots and containers of potentially hazardous foods measured at improper holding temperatures maintained on various surfaces throughout the kitchen, including pot of mackerel soup (77F) on rolling cart, two

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containers of beef short rib on rolling cart kept covered with lid (97F) on rolling cart, two containers of cooked pork on the non-functional center island prep cooler (113F-115F), one pot of braised pork belly on rolling cart (79F), and one container of lemon grass tofu (98F) on shelf adjacent to the walk-in cooler. Per the manager, items had been cooked between 30 minutes and 2.25 hours prior. Per the manager, aforementioned items are intended to be hot or cold held.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Pots of potentially hazardous foods were reheated to 165F on the stove and maintained hot. Other foods in smaller containers were uncovered and relocated to the walk-in cooler/walk-in freezer for cooling.

Cited On: 06/09/2026

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

Inspector Observations:

Potentially hazardous foods held under time as a public health control at the front service line observed offered for sale after documented 4-hour time limit, including yam soup (10:10AM start time), mackerel pineapple (9:11AM start time), and chicken wings (10:11AM start time). Current time of inspection was 3:39PM.

**Follow-up By
06/12/2026**

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] Items were voluntarily discarded.

Cited On: 06/02/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

This violation found not in compliance on 06/09/2026. See details below.

Cited On: 06/09/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Pot of braised tea egg in soy sauce measured 77F while maintained on the shelf outside the walk-in cooler. Per the manager, item had been cooked 2 hours prior, and had been maintained in ambient to cool down prior to placement into the walk-in cooler.

[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.

[COS] Employee was instructed to place pot of eggs into ice bath in the preparation sink and stir. After eggs measured below 60F, pot was relocated to the walk-in freezer for rapid cooling.

Cited On: 06/02/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 06/09/2026

Minor Violations

Cited On: 06/02/2026

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

This violation found not in compliance on 06/09/2026. See details below.

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Cited On: 06/09/2026

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Water measured at a maximum of 116F at the three compartment sink and the preparation sink.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the food facility.

Cited On: 06/09/2026

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations:

Foods offered for consumer self service in the upright merchandiser refrigerator lack any form of labeling.

[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.

Cited On: 06/09/2026

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:

Center island preparation cooler observed inoperable and is used as dry storage.

[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.

Cited On: 06/09/2026

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Three compartment warewashing sink observed used to conduct food preparation. Employee observed rinsing hands in the three compartment sink.

[CA] Three compartment sink shall be used for no other purpose than warewashing to prevent cross contamination. Dedicated one compartment preparation sink shall be used for food preparation. Hand wash stations shall be used solely for hand washing.

Cited On: 06/09/2026

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

Heavy accumulation of water on the floor throughout the back kitchen area of the facility.

[CA] Floors in the food preparation area shall be kept clean and dry.

Measured Observations

Item	Location	Measurement	Comments
warm water	hand sinks	100.00 Fahrenheit	
water	prep sink	116.00 Fahrenheit	
water	three compartment sink	116.00 Fahrenheit	
ambient	walk-in cooler	39.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted on 06/02/2026.

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Compliance of the following has been verified:

K06M: Inadequate handwash facilities:

- All hand wash facilities observed stocked with soap, paper towels, and had warm water available

K13M: Food not in good condition/adulterated:

- No adulterated food observed.

K35m: Equipment not in good repair:

- Ambient of the walk-in cooler measured 39F via probe

Compliance of the following has not been verified:

K05M: Hands not clean/improperly washed

- See violation above.

K07M: Improper hot and cold holding temperatures:

- See violation above.

K09M: Improper cooling:

- See violation above.

K21m: Hot and cold water not available

- See violation above.

Facility has been issued an additional conditional pass.

An additional follow-up inspection will be conducted to verify compliance.

Facility shall be billed after the next follow-up inspection.

Two or more major violations were cited during the follow-up inspection.

An additional follow-up inspection will be conducted in the next 1 to 5 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$282/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

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 **6/23/2026**. 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: An Huynh
Owner

Signed On: June 09, 2026