

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 FA0207148 - QUAN HUE RESTAURANT		Site Address 1818 TULLY RD 116, SAN JOSE, CA 95122	Inspection Date 10/18/2023
Program PR0304062 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name TON, THU (ANNIE)	Inspection Time 16:15 - 16:35
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By ANNIE T.	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 10/17/2023
 K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

This violation found not in compliance on 10/18/2023. See details below.

Minor Violations

Cited On: 10/18/2023
 K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water at the food preparation sink and two-compartment ware wash sink measured at 117F max. [CA] Ensure hot water at minimum 120F is provided at all critical sinks, with the exception of hand wash sink.

Measured Observations

N/A

Overall Comments:

- On-site for follow-up inspection after facility was closed due to sewage back-up (K22M).
- Facility has repaired plumbing issues.
- At time of inspection, no back-up or overflowing of waste water observed on floor drains throughout facility and janitorial sink.
- Facility is hereby authorized to re-open and resume operations.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **11/1/2023**. 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: Annie
 Owner
Signed On: October 18, 2023