

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 FA0205161 - HAPPY DONUTS	Site Address 1062 S DE ANZA BL C 101, SAN JOSE, CA 95129	Inspection Date 08/31/2022
Program PR0304139 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name SOKNEA HORT	Inspection Time 10:30 - 11:30
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By SOPHOAN PHO



Comments and Observations

Major Violations

Cited On: 08/29/2022

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

Compliance of this violation has been verified on: 08/31/2022

Minor Violations

Cited On: 08/31/2022

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Repeated violation: Couple of rodent droppings were observed on the floor and shelves of the dry storage area.

[CA] Conduct a thorough cleaning on the floor area immediately.

Follow-up By
08/31/2022

Household fly traps were installed above the food preparation area.

[CA] Remove the household fly traps from the preparation area. Please consult a pest control company for approve commercial standard fly traps.

Cited On: 08/31/2022

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Chemicals were stored above food products on the food storage shelf.

[CA] To prevent possible chemical contamination, please store chemicals below and away from food products.

Follow-up By
08/31/2022

Cited On: 08/31/2022

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

Inspector Observations: Repeated violation. Some food products on boxes and on containers were stored directly on the floor back in the kitchen area.

[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.

Follow-up By
08/31/2022

Cited On: 08/31/2022

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Repeated violation. Couple of wet/soiled wiping cloths were stored on the counters.

[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).

Follow-up By
08/31/2022

Cited On: 08/31/2022

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: An open cup employee drink was observed on the preparation table.

[CA] To prevent possible contamination, employees may only drink with covered cup container in food preparation area.

Follow-up By
08/31/2022

Measured Observations

N/A

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Overall Comments:

Note: This is a follow-up inspection to the routine inspection that was conducted on 08/29/2022. During the routine inspection, a heavy rat droppings were observed in the back of the facility. Employee was also observed washing dishes without sanitizer. The outstanding permit is also paid.

During the time of this follow-up inspection these violation are corrected, but the above cited violations must also be corrected immediately.

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 **9/14/2022**. 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: Sophoan Pho
Employee
Signed On: August 31, 2022