

**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> FA0208260 - KING FRESH FRUITS & DRIED SEAFOODS LLC		<b>Site Address</b> 2625 SENTER RD, SAN JOSE, CA 95111		<b>Inspection Date</b> 01/09/2025	
<b>Program</b> PR0304477 - NO FOOD PREP <5,000 SQ FT - FP06			<b>Owner Name</b> CUONG NGUYEN		<b>Inspection Time</b> 09:50 - 11:50
<b>Inspected By</b> MARCELA MASRI	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> CUONG NGUYEN	<b>FSC Exempt</b>		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>84</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						
K03 No discharge from eyes, nose, mouth	X						
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		X		X			N
K16 Compliance with shell stock tags, condition, display						X	
K17 Compliance with Gulf Oyster Regulations						X	
K18 Compliance with variance/ROP/HACCP Plan						X	
K19 Consumer advisory for raw or undercooked foods						X	
K20 Licensed health care facilities/schools: prohibited foods not being offered						X	
K21 Hot and cold water available	X						
K22 Sewage and wastewater properly disposed	X						
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		
K27 Food separated and protected		
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	X	
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

**Inspector Observations:** Observed multiple food items (banh trang, pickled vegetables, dried foods, yogurt, etc.) for sale in individually packaged containers. Label on container matches facility name and address. Per PIC, food items are purchased in bulk and transferred to smaller containers for sale. [CA] Food facility is prohibited from food preparation (repackaging foods) under the current permit. [SA] PIC was instructed to remove all unapproved foods from sale.

Follow-up By  
01/10/2025

### Minor Violations

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

**Inspector Observations:** Observed storage shelf with multiple food items stored outside of the food facility. [CA] Food shall be stored securely inside the enclosed food facility.

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

**Inspector Observations:** Observed multiple foods packaged in plastic containers without labeling (yogurt, vegetables, etc.) [CA] Food prepackaged in a food facility shall bear a label that complies with the labeling requirements prescribed by the Sherman Food, Drug, and Cosmetic Law, Part 5 and label information shall include:

1. The common name of the food.
2. If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food.
3. An accurate declaration of the quantity of contents.
4. The name and place of business of the manufacturer, packer, or distributor.

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:** Observed domestic equipment in the back storage area, including gas burner connected to propane tank and refrigeration unit. Per PIC, gas burner and refrigeration are for employee use only. Facility is not approved for cooking on-site. [CA] Remove unapproved equipment from premises. All equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

Follow-up By  
01/10/2025

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:** Observed dog bed, dog food, and dog water bowl in the back storage area. [CA] Remove dog supplies from premises. No live animals are allowed within the food facility.

### Performance-Based Inspection Questions

Needs Improvement - Food obtained from approved source.

### Measured Observations

Item	Location	Measurement	Comments
squid	2-door refrigeration (4)	41.00 Fahrenheit	
mango	3-door refrigeration	41.00 Fahrenheit	
durian	1-door refrigeration	7.00 Fahrenheit	
shell egg	display refrigeration	41.00 Fahrenheit	
dried squid	2-door refrigeration (1)	14.00 Fahrenheit	
lychee	2-door refrigeration (3)	41.00 Fahrenheit	
yogurt	2-door refrigeration (3)	41.00 Fahrenheit	

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## Overall Comments:

*Under the current permit, facility is approved only for the sale of pre-packaged items from manufacturer, and is prohibited from food preparation. To package items or cut fruit on-site, facility must be approved for permit for food preparation.*

*A follow-up inspection will be conducted on 1/10/2025. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, during non-business hours, and upon inspector availability.*

*Joint inspection with Kathy Vo. Report written by Kathy Vo.*

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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 1/23/2025. 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



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Received By: Cuong Nguyen  
Owner

Signed On: January 09, 2025