

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 FA0207926 - DUC HUONG		Site Address 2345 MCKEE RD, SAN JOSE, CA 95116	Inspection Date 02/06/2026
Program PR0304681 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name CHA LUA DUC HUONG SANC	Inspection Time 17:35 - 18:15
Inspected By FRANK LEONG	Inspection Type LIMITED INSPECTION	Consent By THANH NGUYEN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: At the sandwich prep area, measured containers of cooked chicken, bbq pork, grilled pork, and vegetarian meat between 85F and 128F. Per operator, cooked chicken, bbq pork, grilled pork, and vegetarian meat stored for an hour.

[CA] Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth.

[SA] Operator placed a time label on cooked chicken, bbq pork, grilled pork, and vegetarian meat to be served within 3 hours for a total of 4 hours from when removed from temperature control or discard.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: At the sandwich prep area, in the 2 door prep unit, measured two containers of grilled pork at 80F. Per operator, grilled pork was prepared an hour prior.

[CA] Potentially hazardous foods shall be **RAPIDLY** cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in an ice bath, by adding ice, using shallow containers, separating food into smaller portions, using an ice paddle, and/or using rapid cooling technology.

[SA] Operator placed containers of grilled pork in an ice bath to facilitate rapid cooling.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
grilled pork	2 door prep unit	80.00 Fahrenheit	
cooked chicken, bbq pork, grilled pork, and vegetarian meat	walk-in refrigerator	128.00 Fahrenheit	Measured between 85F and 128F.

Overall Comments:

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 **2/20/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0207926 - DUC HUONG	Site Address 2345 MCKEE RD, SAN JOSE, CA 95116	Inspection Date 02/06/2026
Program PR0304681 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name CHA LUA DUC HUONG SANDWICHES, INC.	Inspection Time 17:35 - 18:15

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: THANH NGUYEN
ASSISTANT MANAGER

Signed On: February 06, 2026