

# 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 12/01/2023
Program PR0304062 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name TON, THU (ANNIE)	Inspection Time 12:55 - 14:10
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By ANNIE

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 11/28/2023

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

**Compliance of this violation has been verified on: 12/01/2023**

Cited On: 11/28/2023

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: 12/01/2023**

#### Minor Violations

N/A

#### Measured Observations

Item	Location	Measurement	Comments
Raw shrimp	Walk-in refrigerator	35.00 Fahrenheit	
Sliced beef	Food preparation refrigerator	57.00 Fahrenheit	Sliced less than one hour prior
Cooked rice	Rice warmer	157.00 Fahrenheit	
Cooked beef	Walk-in refrigerator	40.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	100.00 PPM	Shared dish pit
Beef bones	Cook line	209.00 Fahrenheit	Still cooking
Cooked shrimp	Grill	162.00 Fahrenheit	

#### Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 11/28/2023.
- Facility has corrected the following:
  - K07 - Improper hot and cold holding temperatures:
    - All PHF items measured at 41F or below and/or were properly labeled and subjected to time as a public health control (TPHC).
    - Any items measured above 41F or below 135F per manager, were just taken out or in active use during food preparation.
    - All PHF items maintained inside the walk-in refrigerator measured at 41F or below.
  - K14M - Food contact surfaces unclean and unsanitized:
    - At time of inspection, food contact surfaces observed clean and sanitized.
- Continue to address violations noted on inspection report.
- Discussed with manager:
  - Adding additional items to be subjected to TPHC.
  - Employee eating and drinking within facility or storage areas.
  - Hot water generation at facility. Manager stated that tankless water heater is set at the maximum temperature, however, by the time water reaches to the faucet, the temperature drops 1-2 degrees.
    - Observe temperature setting on water heater to be 120F.
    - Facility may be required to install larger water heater and/or add boosters to provide hot water at minimum 120F. Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the food facility.

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**\*\*\*\* Note: if facility plans to upgrade water heater and/or add equipment, notify DEH prior to starting any construction, remodeling, and/or adding of equipment.**

**- A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at [www.ehinfo.org](http://www.ehinfo.org) to obtain plan check requirements. Plan check consultation is available Monday – Friday, form 7:30 a.m. to 10:00 a.m. in person, or by phone.**

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 **12/15/2023**. 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



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**Received By:** Annie T.  
Owner

**Signed On:** December 01, 2023