

**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 FA0273981 - LOVING HUT VALLEY FAIR		Site Address 2855 STEVENS CREEK BL 2459, SANTA CLARA, CA		Inspection Date 03/23/2023	
Program PR0414376 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name VEGAN EXPRESS CORPORA		Inspection Time 10:05 - 10:45
Inspected By NHA HUYNH		Inspection Type FOLLOW-UP INSPECTION		Consent By JINGWE ZHANG	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
---

**Comments and Observations**

**Major Violations**

Cited On: 03/21/2023  
 K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Compliance of this violation has been verified on: 03/23/2023**

Cited On: 03/21/2023  
 K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Compliance of this violation has been verified on: 03/23/2023**

**Minor Violations**

N/A

**Measured Observations**

N/A

**Overall Comments:**

*A follow-up inspection was conducted to verify compliance for major violations observed during routine inspection conducted on 03/21/2023.*

*K08: Operator observed using timers and log sheet to keep track of time for foods that came off the stove. Written procedures were not available. Worked with manager to complete the TPHC form.*

*K13: No foods were observed with mold in the 2 door prep unit and the walk-in cooler.*

*Continue to use timer/log sheet to keep track of time for foods utilizing TPHC.  
 Continue to maintain refrigeration units clean and sanitize and free of mold.*

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 **4/6/2023**. 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: Grace Wang  
 Manager

Signed On: March 23, 2023