

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 FA0211837 - DONUT DEN		Site Address 2482 DE LA CRUZ BL, SANTA CLARA, CA 95050		Inspection Date 12/01/2025		Placard Color & Score GREEN 81		
Program PR0304111 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SAMEDY ENG		Inspection Time 12:10 - 13:30			
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By SOPHEAP LAV	FSC SAMEDY ENG 04/06/2030					

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						S
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		X			N
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	X						
K14	Food contact surfaces clean, sanitized					X		N
K15	Food obtained from approved source	X						
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		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
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		

OFFICIAL INSPECTION REPORT

Facility FA0211837 - DONUT DEN	Site Address 2482 DE LA CRUZ BL, SANTA CLARA, CA 95050	Inspection Date 12/01/2025
Program PR0304111 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name SAMEDY ENG	Inspection Time 12:10 - 13:30
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: In the prep unit:

1) In the reach-down section: measured internal temperature of turkey breast and sliced cheese to be 43-45F, and pooled eggs to be 53F. Operator stated some foods had been held in this unit for over 4 hours or overnight, and that the door had been opened constantly for prep since 7am today (more than 5 hours prior).

2) In the prep inserts: measured internal temperature of sliced ham, cheese, and sliced tomatoes to be 43 - 45F. PIC stated foods had been held inside the units for 20 minutes and had been stored in another refrigerator previously.

Note: the ambient temperature of the unit measured 47F after a metal probe thermometer had been left inside for 30 minutes with the door closed.

[CA] Keep potentially hazardous foods at 41F and below or 135F and above.

[COS] Foods that had been held in the unit for more than 4 hours were discarded (see VCD form). Operator reduced the temperature of the unit.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Observed a hose was draped across the rear kitchen handsink, partially obstructing access.

[CA] Do not place items in front of handsinks. Handsinks must be made accessible so that handwashing is not only possible, but likely.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: In a bulk flour bin: observed scoop was stored with the handle embedded in the flour.

[CA] Store scoops so that handles are not in contact with food.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: A metal probe thermometer was not available upon request.

[CA] Ensure a metal probe thermometer is readily available at all times.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: At the frontmost handsink: observed the faucet was extremely loose.

[CA] Repair the faucet and maintain in good condition.

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 employee personal items (plate of food, water bottles) were stored on a shelf directly above containers of coffee mix.

[CA] Store personal items below and away from food to reduce risk of cross-contamination.

OFFICIAL INSPECTION REPORT

Facility FA0211837 - DONUT DEN	Site Address 2482 DE LA CRUZ BL, SANTA CLARA, CA 95050	Inspection Date 12/01/2025
Program PR0304111 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name SAMEDY ENG	Inspection Time 12:10 - 13:30

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
SLICED TOMATOES, HAM, SLICED CHEESE	PREP UNIT, TOP INSERTS	43.00 Fahrenheit	43-45F, HELD FOR 20 MINUTES
POOL EGGS	REACH-DOWN SECTION OF PREP UNIT	53.00 Fahrenheit	
MILK, HAM, JUICE	FRONT GRAB-AND-GO REFRIGERATOR	40.00 Fahrenheit	
SHELL EGGS, ORANGE JUICE	GLASS DOOR REFRIGERATOR NEAR CASH REGISTER	37.00 Fahrenheit	
SLICED TURKEY, CHEESE	REACH-DOWN SECTION OF PREP UNIT	45.00 Fahrenheit	43 - 45F
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
WARM WATER	HANDSINK	100.00 Fahrenheit	

Overall Comments:

Discussed warewashing procedures. Provided warewashing sticker. Ensure the prep unit is able to keep potentially hazardous foods at 41F and below even during busy prep times.

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 **12/15/2025**. 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



Received By: Sopheap Lav
PIC
Signed On: December 01, 2025