

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 FA0276861 - OCHE		Site Address 989 STORY RD 8018, SAN JOSE, CA 95122		Inspection Date 10/06/2025	
Program PR0418417 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name DOAN BAO GIANG LE		Inspection Time 13:30 - 14:30
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By DOAN BAO GIANG	FSC Doan Bao Giang Le 8/12/2030		

Placard Color & Score
GREEN
89

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						S
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible		X		X			
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods			X				N
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						
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		
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		
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Hand wash sink in the front service area lacked hand soap. Hand soap dispenser was not mounted on the wall and required employees to pick up the automatic dispenser. Employee stated that hands are usually washed in the restroom.

Hand wash sink inside the kitchen was partially obstructed with a tumbler and ziplock bag of gloves.

Hand soap not available at the hand wash sink in the only restroom. Mounted dispenser observed stocked with soap, however, dispenser was inoperable. A manual pump bottle of soap was also provided, however, bottle was empty.

[CA] Handwashing facilities shall be equipped with warm water, handwashing cleanser, and single-use sanitary towels in dispensers. Ensure hand wash stations along with hand soap and paper towels are easily accessible and readily available at all times. Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Obstructions were removed. Hand soap was provided at all sinks.

*** Note:**

- Employees shall properly wash hands immediately after using the toilet room and again when returning into the kitchen.

Minor Violations

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

Inspector Observations: Observed plastic container of red beans cooling inside the two-door upright refrigerator measuring at 96F. Employee stated that the red beans were prepared about an hour prior.

[CA] Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F and below within 2 hours and from 70°F to 41°F and below within an additional 4 hours.

- Cool foods using approved containers which facilitate heat transfer, such as metal.
- When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
Flan	Food preparation refrigerator	39.00 Fahrenheit	
Hot water	Three-compartment sink	127.00 Fahrenheit	
Red bean dessert	Two-door upright refrigerator	40.00 Fahrenheit	Front service area
Milk	Two-door upright refrigerator	39.00 Fahrenheit	
Tofu pudding	Two-door upright refrigerator	40.00 Fahrenheit	
White beans	Two-door upright refrigerator	39.00 Fahrenheit	
Coconut milk	Food preparation refrigerator	40.00 Fahrenheit	
Milk agar jelly	Two-door upright refrigerator	40.00 Fahrenheit	Front service area
Warm water	Hand wash sinks	110.00 Fahrenheit	
Hot water	Food preparation sink	122.00 Fahrenheit	
Red beans	Two-door upright refrigerator	40.00 Fahrenheit	

Overall Comments:

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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 **10/20/2025**. 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: Doan Bao Giang L.
Owner

Signed On: October 06, 2025