

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 FA0208156 - QUE HUONG FAST FOOD	Site Address 2549 S KING RD A1, SAN JOSE, CA 95122	Inspection Date 06/16/2026
Program PR0307431 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name AN HUYNH	Inspection Time 11:25 - 12:25
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By BIEN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/02/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 06/16/2026

Cited On: 06/02/2026

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

Compliance of this violation has been verified on: 06/09/2026

Cited On: 06/02/2026

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

This violation found not in compliance on 06/16/2026. See details below.

Cited On: 06/16/2026

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

Inspector Observations:

Large stock pot of soft boiled eggs in water measured 80F while maintained on top of two soy sauce buckets across from the cook-line. Per staff, eggs had been boiled less than 2 hours prior.

Sliced tomatoes in a vegetable mix measured 75F while maintained on a shelf of the speed rack maintained in the center of the kitchen area. Per staff, tomatoes had been removed from refrigeration 1.5 hours prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Soft boiled eggs were placed onto the stove and reheated to greater than 165F. Sliced tomatoes in vegetable mix relocated to walk-in refrigerator.

Cited On: 06/09/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 06/16/2026

Cited On: 06/02/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 06/16/2026

Cited On: 06/02/2026

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: 06/09/2026

Minor Violations

Cited On: 06/02/2026

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

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Compliance of this violation has been verified on: 06/16/2026

Measured Observations

Item	Location	Measurement	Comments
hot water	three compartment sink	120.00 Fahrenheit	
braised pork belly	stovetop	146.00 Fahrenheit	
mackerel pineapple	stovetop	183.00 Fahrenheit	
pork spare ribs	walk-in cooler	40.00 Fahrenheit	

Overall Comments:

On-site for a second follow-up inspection after facility earned a conditional pass during the last two inspections conducted.

Compliance of the following has been verified:

K05M: Hands not clean/improperly washed

- Employees observed changing gloves and washing hands after handling raw animal products

K08M: Improperly using time as a public health control:

- All potentially hazardous foods subjected to time as a public health control at the front service line (in ambient on countertop and in the steam table) observed properly time logged

K09M: Improper cooling methods:

- No active cooling observed at the time of inspection. Cooling thresholds and methods discussed with staff.

K21: Hot water not available

- Hot water measured greater than 120F at the three compartment warewashing sink

Compliance of the following was not verified:

K07M: Improper hot and cold holding temperatures:

- See violation above.

Facility has been cited for one major violation.

Facility re-issued a Green "Pass".

Continue to work on maintaining compliance for the violations cited during the last routine inspection.

Facility will be billed for this chargeable, second follow-up inspection.

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 **6/30/2026**. 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.

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: An H.
Owner
Signed On: June 16, 2026