

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 FA0207969 - MOC QUAN 78	Site Address 2384 SENTER RD, SAN JOSE, CA 95112	Inspection Date 10/22/2024
Program PR0304084 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name MOC QUAN 78 LLC	Inspection Time 15:00 - 16:00
Inspected By NHA HUYNH	Inspection Type FOLLOW-UP INSPECTION	Consent By NHUNG

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/18/2024

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

Compliance of this violation has been verified on: 10/22/2024

Cited On: 10/18/2024

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

Compliance of this violation has been verified on: 10/22/2024

Minor Violations

Cited On: 10/18/2024

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

This violation found not in compliance on 10/22/2024. See details below.

Cited On: 10/18/2024

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

This violation found not in compliance on 10/22/2024. See details below.

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Inspector Observations:

1. Ambient air temperature in the walk-in cooler was measured at 56 degrees Fahrenheit. Operator does not want to use the walk-in cooler anymore and plans to convert it into a storage.

[Corrective Action] Ensure refrigeration unit is capable of maintaining proper cold holding temperature of 41 degrees Fahrenheit or below.

2. Single door upright cooler observed not a commercial equipment. Per operator, the unit is temporary until commercial equipment is available to purchase.

[Corrective Action] A commercial facility shall use commercial equipment that is certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

Cited On: 10/18/2024

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Compliance of this violation has been verified on: 10/22/2024

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Measured Observations

Item	Location	Measurement	Comments
ambient air	walk-in cooler	56.00 Fahrenheit	
raw shell eggs, rice noodles	single door upright cooler	41.00 Fahrenheit	

Overall Comments:

A follow-up inspection was conducted to verify violations from routine inspection conducted on 10/18/2024 are in compliance.

K06: Soap and paper towels are available at the handwash sink in the kitchen.

K07: Potentially Hazardous Foods in the single door upright cooler were measured at or below 41 degrees Fahrenheit.

K21: Observed repair person working on the cold water at the handwash sink.

K35: Operator does not plan to use the walk-in cooler anymore and plans to convert it into a dry storage.

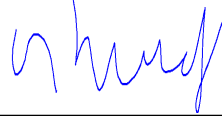
K45: Observed floors under the cookline, warewash area, and under the metal wire shelvings to be clean.

Continue to work on violations noted on the last routine inspection report.

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 **11/5/2024**. 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: Nhung Nguyen
Operator
Signed On: October 22, 2024