

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 FA0260365 - HUE CAFE RESTAURANT		Site Address 3005 SILVER CREEK RD 190, SAN JOSE, CA 95121		Inspection Date 11/06/2025		Placard Color & Score GREEN 82		
Program PR0381597 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LE, DIEN P		Inspection Time 09:10 - 11:20			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By THUY HUYNH				FSC DIEN LE 2-3-25

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						S
K07	Proper hot and cold holding temperatures		X		X			S
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						S
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	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	X
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	X	X
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

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

Inspector Observations: FOUND COOKED TENDON, BEEF, PORK AND NOODLES AT 52F STORED ON THE COUNTER ACROSS THE COOKING STOVE. [CA] KEEP HOT POTENTIALLY HAZARDOUS FOOD AT 135F OR ABOVE. SA: OPERATOR WOULD LIKE TO USE TIME AS A PUBLIC HEALTH CONTROL FOR THESE ITEMS. A TPHC FORM WAS FILLED OUT BY THE OPERATOR.

Minor Violations

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: FOUND SEVERAL BOXES WITH FOOD STORED ON THE FLOOR IN THE WALK IN FREEZER. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: FOUND THE GASKET OF THE SMALL REFRIGERATOR NEAR THE EXIT OF THE KITCHEN TO THE DINING ROOM WITH FOOD DEBRIS. [CA] CLEAN THIS PART MORE OFTEN.

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

Inspector Observations: FOUND THE COOKED NOODLES COVERED WITH A BLACK TRASH BAG. [CA] DO NOT USE TRASH BAGS TO COVER FOOD. USE FOOD GRADE COVERS.

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: FOUND THE ICE SCOOP'S HANDLE TOUCHING THE CONSUMABLE ICE IN THE ICE MACHINE. [CA] STORE THE SCOOP OUTSIDE THE ICE MACHINE TO AVOID THE HANDLE TOUCHING THE ICE.COS

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: FOUND A PURSE STORED ON THE FRONT SERVICE COUNTER NEXT TO FOOD ITEMS. FOUND A PAPER CUP WITH TEA AND NO LID STORED ON A SHELF IN THE KITCHEN NEXT TO FOOD ITEMS. [CA] PROVIDE A LID FOR THE CUP AND A STRAW OR A CONTAINER WITH A LID.

FOUND THE MOPS STORED INSIDE THE MOP BUCKET. [CA] HANG THE MOP TO AIR DRY.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
BUTTER	SERVICE REFRIGERATOR	36.00 Fahrenheit	
BEEF	ON THE FOOD COUNTER	52.00 Fahrenheit	
CHICKEN	WALK IN FREEZER	10.00 Fahrenheit	
CHLORINE SANITIZER	WARE WASHER	50.00 PPM	
EGGS	WALK IN COOLER	34.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
FISH BALL	REACH IN REFRIGERATOR	35.00 Fahrenheit	
SPAM	SERVICE REFRIGERATOR	37.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
FISH	COOKING TEMP	181.00 Fahrenheit	
BEEF	WALK IN FREEZER	10.00 Fahrenheit	
SHRIMP	WALK IN COOLER	34.00 Fahrenheit	
DESSERTS	DESSERTS REFRIGERATOR	35.00 Fahrenheit	
EGGS	SERVICE REFRIGERATOR	36.00 Fahrenheit	
SAUSAGE	ON THE FOOD COUNTER	52.00 Fahrenheit	
PORK	SERVICE REFRIGERATOR	38.00 Fahrenheit	
SAUSAGE	WALK IN COOLER	34.00 Fahrenheit	
NOODLES	ON THE FOOD COUNTER	52.00 Fahrenheit	
TENDON	ON THE FOOD COUNTER	52.00 Fahrenheit	

Overall Comments:

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 **11/20/2025**. 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: DIEN LE
MANAGER
Signed On: November 06, 2025