

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 FA0206682 - D-D DELIGHT		Site Address 1645 FLICKINGER AV, SAN JOSE, CA 95131	Inspection Date 11/13/2025
Program PR0301835 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name DUY LE	Inspection Time 16:00 - 17:25
Inspected By MINDY NGUYEN	Inspection Type LIMITED INSPECTION	Consent By ROMEO AND DUY	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: Observed meats being cooked via sous vide on a storage shelf. Facility did not have an approved HACCP plan or Standard Operating procedure. PIC stated meats are typically cooked for 4-6 hours and then the bags are cut open immediately after cooking is finished.

[CA] Food facility shall obtain a state-approved HACCP plan approval for all alternate practice or procedure. Alternatively, facility can submit an SOP to this agency and obtain approval.

[SA] Operator cut the sous vide bags open. Facility shall not sous vide foods without a HACCP plan or an SOP that has been reviewed and approved by the Santa Clara County DEH.

An SOP submitted to the County that meets the following requirements:

- a. *Food must be labeled with production time and date.*
- b. *Food kept at 41F or lower during refrigerated storage.*
- c. *Food removed from package at facility within 48 hours (time starts as soon as the food is packaged).*

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1) Observed approximately 5-10 old rodent droppings on the floor in the rear storage area and in the dry storage area. Observed 2 droppings on top of covered food containers.

[CA] Keep facility clear of rodents and droppings.

[SA] Operator cleaned and sanitized the food containers.

2) Observed approximately 5-10 flies throughout the kitchen.

[CA] Keep facility clear of flies.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
MILK, BEVERAGES	REACH-DOWN PREP UNIT	41.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
RICE	HOT HOLDING	145.00 Fahrenheit	

Overall Comments:

Limited inspection conducted in conjunction with CO0158308.

Submit SOPs for sous vide to mindy.nguyen@deh.sccgov.org. No sous vide/reduced-oxygen packaging is permitted until a state-approved HACCP plan or written approval of SOPs is obtained.

PIC stated pest control will come on Monday to seal identified entry points in the ceiling.

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Note: observed unapproved waffle machine still in use. Per the 9/30/25 routine inspection, facility must submit plans to Plan Check before use. Repeat violations will result in impoundment of the unit.

Prior to the installation of any new equipment, submittal is required to Plan Check. For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please email us at dehplanchek@deh.sccgov.org or call us at (408) 918-3400 Monday through Friday between 7:30am and 4:30pm. To assist you with technical questions, a Plan Checker is available by phone during these hours on a first come-first served basis Monday through Friday.

For complete information on the Plan Check submittal process, go to ehinfo.org -> Food and Retail -> Plan Review for Restaurants, groceries, and other fixed food facilities

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 **11/27/2025**. 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: Duy Le
Owner
Signed On: November 13, 2025