

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 FA0200044 - LEQUY INC		Site Address 104 N SAN TOMAS AQUINO RD, CAMPBELL, CA 951	Inspection Date 10/15/2024
Program PR0302028 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name PHONG BUI	Inspection Time 16:15 - 16:45
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By VINCE	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 10/10/2024

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

Compliance of this violation has been verified on: 10/15/2024

Cited On: 10/10/2024

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

Compliance of this violation has been verified on: 10/15/2024

Minor Violations

Cited On: 10/10/2024

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

Compliance of this violation has been verified on: 10/15/2024

Measured Observations

Item	Location	Measurement	Comments
shrimp	prep line cooler (right side)	41.00 Fahrenheit	
egg roll	prep line cooler (left side)	41.00 Fahrenheit	cooled down
tendon	prep line cooler (left side)	41.00 Fahrenheit	
peanut sauce	walk in cooler	41.00 Fahrenheit	cooled down
pho broth	walk in cooler	41.00 Fahrenheit	cooled down
beef	prep line cooler (left side)	41.00 Fahrenheit	
rice with mushroom	prep line cooler (right side)	39.00 Fahrenheit	

Overall Comments:

Follow up inspection from routine inspection conducted on 10/10/2024 regarding major violations for:

- Proper hot and cold holding temperatures
- Proper cooling methods
- Equipment, utensils: Approved, in good repair, adequate capacity

All major violations observed corrected.

notes:

- 1 door reach in has not been repaired but it is not being used for Potentially Hazardous Food.
- prep line cooler (left side) was replaced with a duplicate unit.

Continue to work on minor violations. Ensure all minor violations are corrected by 10/24/2024.

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 **10/29/2024**. 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.

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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: Vince Mai
Manager

Signed On: October 15, 2024