

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 FA0271404 - QUAN THE AM TEMPLE		Site Address 1315 MCLAUGHLIN AV, SAN JOSE, CA 95122		Inspection Date 01/21/2026	
Program PR0409810 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BAO, TUONG		Inspection Time 09:30 - 11:40
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By MAI	FSC Van Thi Dang 09/22/2027		

Placard Color & Score
RED
67

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						S
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible		X					N
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records	X						S
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						
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	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
K30 Food storage: food storage containers identified		
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		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
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	
K45 Floor, walls, ceilings: built, maintained, clean	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0271404 - QUAN THE AM TEMPLE	Site Address 1315 MCLAUGHLIN AV, SAN JOSE, CA 95122	Inspection Date 01/21/2026
Program PR0409810 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name BAO, TUONG	Inspection Time 09:30 - 11:40
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Restroom hand wash station in the kitchen lacked paper towels.

Follow-up By
01/27/2026

Men's restroom in the dining area lacked paper towels.

[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers. Ensure hand soap and paper towels are readily available and easily accessible at all times.

The only hand wash station in the kitchen is obstructed with a container maintained inside the wash basin.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. Observed Vermin:

- Live and dead nymphs, cockroach feces, and hatched egg sacs observed on the wall mounted shelf above the food preparation sink.
- Live cockroach carrying egg sac observed on the crevice of the rolling cart maintained next to the preparation refrigerator.
- Live cockroach observed on the underside at the corner of the preparation table maintained behind the preparation refrigerator.
- Live and dead cockroaches observed inside the rubber gaskets of the food preparation refrigerator in the kitchen.
- Numerous dead cockroaches observed on the floor underneath the food preparation refrigerator in the kitchen.
- Live cockroaches observed inside the crevice between the stainless steel wall and ventilation hood along the wall of the food preparation sink.
- Live cockroaches observed in the crevice of the lip of the wok burner.
- Live cockroaches observed in the crevice of the stove top oven door.
- Live and dead cockroaches, cockroach feces, and hatched egg sacs observed below the microwave and throughout the wall mounted shelf above the service window where food containers are stored.
- Live cockroaches observed underneath the wooden service window between the kitchen and front service area.
- Live and dead cockroaches observed inside the exposed electrical outside to the left of the service window inside the kitchen.
- Live cockroaches observed in-between the crevice of the caulking in the junction between the wall and ceiling directly above the service window inside the kitchen.
- Hatched cockroach egg sacs and feces observed inside the gasket of the unused two-door food preparation refrigerator maintained in front of the three-compartment sink.
- Live and dead cockroaches observed inside and squished between the refrigerator and gasket of the two-door upright refrigerators in the ware wash area.
- Dead cockroaches of all life stages observed on the floor underneath both the two-door upright refrigerators in the ware wash area.
- Numerous dead cockroaches observed on spider webs throughout the ware washing area.
- Live cockroaches observed inside the crevices where the copper pipe from the tankless water heater extends into the wall.

Follow-up By
01/27/2026

2. Photographs: Taken for documentation purposes.

3. Supervisor S. Lew was notified of closure.

4. Notification: The person in charge during inspection, Mai, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or

OFFICIAL INSPECTION REPORT

Facility FA0271404 - QUAN THE AM TEMPLE	Site Address 1315 MCLAUGHLIN AV, SAN JOSE, CA 95122	Inspection Date 01/21/2026
Program PR0409810 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name BAO, TUONG	Inspection Time 09:30 - 11:40

adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. **Email the signed and completed Reopening Checklist to the assigned inspector.**
2. **Submit a copy of the pest control report from a licensed provider.**

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Employees' three-year food handler cards unavailable for review.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Cases of food maintained directly on the floor inside the walk-in freezer.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Jug of domestic insecticide spray maintained by the preparation table adjacent to the cook line.

[CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used. Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.

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

Inspector Observations: Heavy accumulation of grease and food debris on the insides of the wok burner.

Heavy accumulation of grease on the side, in-between of the wok burner and deep fryer.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Observed heavy accumulation of grease laden dust on the HVAC vents in the kitchen and ware washing area.

[CA] Clean and maintain HVAC vents.

Observed accumulation of grease on the ventilation hood and filters.

[CA] Clean mechanical exhaust hood and/or filters of grease accumulation.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Observed steady leak from faucet of the hand wash sink in the kitchen.

[CA] Repair plumbing fixture and maintain in clean and good repair.

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: Large gaps observed throughout facility: on ceilings, junctions between floor and walls, wall and ceiling, etc., around piping, behind janitorial sink.

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

OFFICIAL INSPECTION REPORT

Facility FA0271404 - QUAN THE AM TEMPLE	Site Address 1315 MCLAUGHLIN AV, SAN JOSE, CA 95122	Inspection Date 01/21/2026
Program PR0409810 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name BAO, TUONG	Inspection Time 09:30 - 11:40

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

Inspector Observations: Heavy accumulation of grease and food debris observed on floor underneath the cookline.

[CA] Regularly clean under cooking equipment to prevent accumulation of debris.

Missing covered base tiles with large gaps between wall and ceilings - along wall by the service window, outside the walk-in freezer, etc.

[CA] The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Vegetarian "meat" roll	Food preparation refrigerator	40.00 Fahrenheit	
Porridge	Two-door upright refrigerator	40.00 Fahrenheit	
Hot water	Three-compartment sink	120.50 Fahrenheit	
Bean sprouts	Food preparation refrigerator	40.00 Fahrenheit	
Hue soup	Two-door upright refrigerator	40.00 Fahrenheit	
Tofu	Food preparation refrigerator	41.00 Fahrenheit	

Overall Comments:

- Facility is hereby closed to due evidence of a vermin infestation.

- Facility is to immediately cease and desist all operations.
 - Facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.
 - Facility shall remain closed until vermin infestation is completely abated and authorization is provided by this Division.

- Facility shall:
 - Provide pest control report from a licensed pest control company that indicates the type of control measures taken and that the facility has been treated.
 - Eradicate all live and dead rodents and insects from the facility.
 - Clean and sanitize the affected area(s) and equipment.
 - Dispose of all food items that have been adulterated/contaminated.
 - Seal holes (e.g. in walls and ceilings, repair coved base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed; screen openable windows.
 - Eliminate harborage inside and outside of the facility - remove unused/cast-off equipment, contributory vegetation, etc.)
 - Eliminate food and water sources inside and outside the facility.
 - Properly store items (e.g. at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas).
 - Properly store and dispose of garbage and other waste (e.g. bagged wastes, keep dumpster lids closed, frequent removal).

- Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

- A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

**** Please note that pest control treatments for rodents or insects may require a sufficient amount of contact time for these to be effective. Consult with pest control company for guidelines on eliminating harborage, entryways, and food/water sources.**

OFFICIAL INSPECTION REPORT

Facility FA0271404 - QUAN THE AM TEMPLE	Site Address 1315 MCLAUGHLIN AV, SAN JOSE, CA 95122	Inspection Date 01/21/2026
Program PR0409810 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name BAO, TUONG	Inspection Time 09:30 - 11:40

CLOSURE / PERMIT SUSPENSION NOTICE

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 2/4/2026. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Vu T.
Volunteer

Signed On: January 21, 2026