

# 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 FA0200100 - LE QUY		Site Address 1461 W CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 08/29/2022		<b>Placard Color &amp; Score</b> <span style="font-size: 2em; font-weight: bold;">GREEN</span> <span style="font-size: 3em; font-weight: bold;">79</span>
Program PR0307817 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NGUYEN, HUONG		Inspection Time 14:00 - 16:05	
Inspected By LOC TRAN	Inspection Type ROUTINE INSPECTION	Consent By PHONG	FSC Not Available			

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						S
K06 Adequate handwash facilities supplied, accessible			X				S
K07 Proper hot and cold holding temperatures			X				
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						
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		
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		
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		
K39 Thermometers provided, accurate		X
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
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

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations: FOUND NO CURRENT FSC AND FOOD HANDLER CARDS ON SITE.**  
**[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.**  
**Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.**

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: FOUND OPEN PAPER TOWEL ROLL ON A WALL MOUNTED BAR AT THE BACK KITCHEN HANDSINK. [CA] Single-use sanitary towels shall be provided in dispenser designed to protect the and keep the paper towels clean and uncontaminated, especially during dispensing.**

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: MEASURE MANY OF THE PHF BETWEEN 42F-49F IN THE FOOD PREP FRIG AND GLASS REACHIN FRIG. [CA] PHFs shall be held at 41°F or below or at 135°F or above.**

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations: MEASURED A FULL 5-GAL PLASTIC BUCKET OF COOKED BEEF, COOLING IN THE WALKIN FRIG. [CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 4 inches for liquids.**

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

**Inspector Observations: FOUND MODERATE NUMBER OF FLIES IN THE BACK KITCHEN, DUE TO THE OPEN BACK DOOR. [CA] ELIMINATE FLIES AND PEST IN THE FOOD FACILITY.**

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: FOUND UNWRAPPED FROZEN MEATS STORED ON TOP OF CARDBOARD BOXES IN THE WALKIN FREEZER. [CA] STORE OPEN FOOD IN CLEAN FOOD CONTAINERS OR CLEAN FOOD CONTACT SURFACES.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: FOUND NOT THERMOMETERS PLACED IN A CLEARLY VISIBLE AND WARMEST LOCATION OF THE REFRIGERATOR. [CA] The thermometer in the reach-in refrigerator shall be placed where it is easily visible while checking refrigerator temperature.**

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 THE BACK KITCHEN DOOR PROPPED OPEN.**  
**[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
PHO BROTH, REHEATING	ON STOVE	154.00 Fahrenheit	
PHO BROTH, COOLING	WALKIN FRIG	83.00 Fahrenheit	
BEAN SPROUTS	GLASS REACHIN FRIG	43.00 Fahrenheit	
MARINATED PORK	LEFT FOOD PREP FRIG	49.00 Fahrenheit	
PHO BROTH	ON STOVE, HOLDING	198.00 Fahrenheit	
BEEF SHANK, COOLING IN 5 GAL PLASTIC BUCKET	WALKIN FRIG	135.00 Fahrenheit	
SHRIMP	LEFT FOOD PREP FRIG	46.00 Fahrenheit	
CHICKEN WINGS	GLASS REACHIN FRIG	45.00 Fahrenheit	
CHLORINE	DISHWASHER	100.00 PPM	
HOT WATER	3 COMP SINK	120.00 Fahrenheit	
MARINATED BEEF	LEFT FOOD PREP FRIG	48.00 Fahrenheit	
COOKED BEEF SHANK	WALKIN FRIG	43.00 Fahrenheit	
TOFU	WALKIN FRIG	42.00 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 **9/12/2022**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control



**Received By:** VINCENT, MGR

**Signed On:** August 29, 2022