

# 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 03/16/2023	
Program PR0307817 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name NGUYEN, HUONG		Inspection Time 09:25 - 11:00
Inspected By GUILLERMO VAZQUEZ	Inspection Type ROUTINE INSPECTION	Consent By PHONG BUI	FSC Not Available		

Placard Color & Score
<b>GREEN</b>
<b>79</b>

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				
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		
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	X	
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		
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		
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

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

**Inspector Observations: Both hand wash stations within the prep area have the same issue:**

**Both hand wash stations have paper towels out of dispensers and missing soap in mounted soap dispensers.**

**[CA] Paper towels shall be stored inside the dispenser to prevent potential contamination and have mounted soap dispensers fully stocked at all times.**

### Minor Violations

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

**Inspector Observations: Unable to provide a current food manger certification at the time of inspection.**

**Certification on site expired on 2/11/2019.**

**[CA] Obtain food handler cards for all employees on site within 30-days and food manger certification within 60-days.**

**REPEAT VIOLATION. This a 3rd repeat violation and an enforcement letter will be given to facility. Failure to comply within the given time will result in further enforcement action.**

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

**Inspector Observations: 1. Bean sprouts measured at 47°F at the time of inspection within bag at counter top.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[SA] PIC moved the bags into reach in.**

**2. PHFs within reach in measured between 43-45°F at the time of inspection.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: Hot water was measured at 106°F at the time of inspection.**

**[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at hand wash sinks (100°F).**

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

**Inspector Observations: Heavy dust build up on the fan guards of the walk. Per PIC they have a contractor coming to deep clean facility today, invoice provided to specialist.**

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

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: Unable to provide test strips for chlorine at the time of inspection.**

**[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.**

### 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>
Rice	Rice warmer	155.00 Fahrenheit	
Cooked chicken	Cooked line	182.00 Fahrenheit	Final cook temperature.
Hot water	3-Compartment	105.00 Fahrenheit	Adjust to 120°F.
Bean sprouts	Bag	47.00 Fahrenheit	Adjust to 41°F.
Pho soup	Plastic container	49.00 Fahrenheit	Cooling about 2-hours.
Ambient	Walk in freezer	5.00 Fahrenheit	
Warm water	Hand wash	100.00 Fahrenheit	
Warm water	Restroom	100.00 Fahrenheit	
Cooked chicken	Reach in	45.00 Fahrenheit	Adjust to 41°F below.
Raw chicken	Prep table	39.00 Fahrenheit	
Shelled eggs	Reach in	43.00 Fahrenheit	Adjust to 41°F below.
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Butter	Under counter refrigeration	39.00 Fahrenheit	
Tofu	Reach in #2	40.00 Fahrenheit	

## Overall Comments:

**\*NOTE\***

**- Facility had a power outage from Tuesday-Thursday morning (5:00AM). All food within the walk in and prep tables and walk in (PHFs) was being discarded as specialist entered facility. Some PHFs being thrown away are as follow:**

- Cooked shrimp
- Cooked steak
- Cooked chicken
- Raw shrimp
- Raw steak
- Raw chicken
- Pho soup

**- Facility is also unable to provide a current food manger certification and food handler cards at the time of inspection. An enforcement letter will be given to facility to obtain appropriate certification, failure to comply may result in enforcement action.**

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 3/30/2023. 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




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**Received By:** Phong Bui  
Manager

**Signed On:** March 16, 2023