

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 09/26/2024
Program PR0301835 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name DUY LE	Inspection Time 13:00 - 14:50
Inspected By MINDY NGUYEN	Inspection Type LIMITED INSPECTION	Consent By DUY	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

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

Inspector Observations: 1) Inside the walk-in refrigerator: measured internal temperature of pho broth to be 58-60F. Employee stated broth had been taken out of the walk-in 15 minutes prior for a 5-10 minutes of prep, then moved back into the walk-in.

[CA] Keep potentially hazardous foods at 41F and below or 135F and above. Only take out small amounts of pho broth as needed.

[COS] After the walk-in refrigerator door was kept closed for over 30 minutes, the ambient temperature of the refrigerator and the pho broth measured 41F.

Note: other PHFs in the walk-in measured at 41 or below (Picana beef, meat sauce, other meats). Operator explained proper cooling procedure for pho (see comments below).

2) Measured temperature of ramen eggs inside prep insert to be 70F. Eggs were observed to be left out longer than the 2-hour diligent prep window.

[CA] When removed from safe holding temperatures for preparation, foods under "diligent prep" must return to safe holding temperatures within 2 cumulative hours.

[SA] Eggs were immediately moved to a reach-down prep unit.

Filled out and discussed TPHC form for ramen eggs.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
PHO BROTH	WALK-IN REFRIGERATOR	60.00 Fahrenheit	PER OPERATOR, HAD BEEN TAKEN OUT 15 MINUTES PRIOR FOR 5 MINUTES
MEAT SAUCE, PICANA (BEEF), OTHER MEATS	WALK-IN REFRIGERATOR	41.00 Fahrenheit	
RAMEN EGGS	PREP INSERT AND CONTAINER AT COOKLING	70.00 Fahrenheit	DILIGENT PREP; PREP INSERT EGGS HELD FOR OVER 2 HOURS, THEN MOVED TO REFRIGERATOR
WARM WATER	HANDWASH SINKS, KITCHEN AND RESTROOM	100.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
BRISKET	WALK-IN REFRIGERATOR, NEAR DOORWAY	51.00 Fahrenheit	COOLING
BEEF RIBS	COOLING RACK, PREP AREA	125.00 Fahrenheit	COOLING

Overall Comments:

Limited Inspection for D-D Delight. See CO0155410.

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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 **10/10/2024**. 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.

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: Romeo Pena
Manager

Signed On: September 26, 2024