

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 FA0208232 - LAU HAI SAN		Site Address 2597 SENTER RD, SAN JOSE, CA 95111		Inspection Date 06/25/2025		Placard Color & Score RED 70		
Program PR0305703 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LAU HAI SAN CORPORATION		Inspection Time 13:45 - 15:30			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By COUNG VU				FSC Cuong Vu 6/2/2027

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						
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				
K07	Proper hot and cold holding temperatures			X	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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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		
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

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Observed dead cockroach carcass on a food container lid.

[CA] corrected onsite: PIC discarded lid.

Wash, rinse and sanitizer all contaminated food equipment to protect from contamination.

Observed accumulation of sticky residue and debris on meat slicer and juicer equipment stored on bottom shelf of preparation table.

[CA] The food-contact surfaces of equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.

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

Inspector Observations: Observed 3 live German cockroaches (multiple generations) in facility at the following locations:

1. on wall on left side of the mop sink
2. on a crate in the kitchen
3. on the wall behind the prep refrigerator

Observed several dead cockroaches in facility at the following locations:

- multiple dead cockroaches on 2 different sticky traps underneath the microwave
- dead cockroach carcass on plastic food container lid

Observed alot of cockroach fecal spotting on wall next to the mop sink.

[CA] remove all evidence of cockroach infestation and clean and sanitize walls.

[CA] FOOD FACILITIES SHALL NOT HAVE ANY COCKROACHES ON THE PREMISES. REMOVE THE COCKROACHES, CLEAN THE FACILITY, MOVE THE EQUIPMENT TO CHECK AND SEAL ANY GAPS OR CREVICES ON THE WALLS, FLOORS AND CEILINGS WHERE THE COCKROACHES MAY BE HIDING. DISCARD ANY FOOD THAT MAY BE CONTAMINATED BY THE COCKROACHES. REMOVE ANY UNUSED EQUIPMENT OR CLUTTER. REMOVE ANY ENCRUSTED FOOD ON THE FOOD PREPARATION TABLES, UNDER EQUIPMENT, ON THE FLOORS AND WALLS. HIGHLY RECOMMEND HAVING A PEST CONTROL COMPANY PROVIDE A TREATMENT. CLEAN AND SANITIZE ALL SURFACES PRIOR TO CONTACTING THE DEPARTMENT.

NOTE: ONE RE-INSPECTION WILL BE FREE OF CHARGE, IF ADDITIONAL RE-INSPECTIONS ARE NEEDED FOR THE SAME ISSUE, THEY WILL BE CHARGED AT \$298 PER HOUR DURING BUSINESS HOURS, MINIMUM ONE HOUR. CALL MARCELA AT 408-687-3451 WHEN READY FOR A RE-INSPECTION.

Minor Violations

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

Inspector Observations: Cold water lever handle at hand sink next to the cook-line is not dispensing cold water; hot water is available only. A total of 3 hand washing sinks are available in the kitchen.

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F. Repair lever.

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

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Inspector Observations: *Several potentially hazardous foods are above 41F inside 3 different preparation refrigeration units throughout kitchen.*

- raw shells eggs 51F in 1st prep table
 - tofu at 45F in 1st prep table
 - tofu 47F in 2nd prep table
 - tofu 47F (separate container) in 2nd prep table
- Per staff, food was placed in unit about half an hour before inspection.*

[CA] *PHFs shall be held at 41°F or below or at 135°F or above.*
[SA] *discussed with PIC, to add ice to food.*

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: *Observed raw prepackaged chicken stored above a bag of sliced lemons inside the walk-in freezer; no contamination of food observed.*

[CA] *All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.*

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

Inspector Observations: *Observed grease and food residue build up on food storage racks and food storage shelves throughout kitchen.*

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

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

Inspector Observations: *REPEAT VIOLATION*

- Observed multiple NAMILUX portable table top butane gas stoves in facility.

[CA] *All utensils and equipment shall be approved, installed properly, & meet applicable standards.*
If facility would like to use equipment, consult with plan check unit 408-918-3400 Mon - Fr from 7:30 a.m. - 4:30 p.m. for review and approval of equipment.

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

Inspector Observations: *Observed 2 double gas burners partially outside of the hood canopy.*

[CA] *Place all cooking equipment under exhaust hood ventilation to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.*

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
warm water	front hand sink	100.00 Fahrenheit	
raw shell eggs	prep table 1	51.00 Fahrenheit	
tofu	prep table 2	47.00 Fahrenheit	
chlorine	dish machine	50.00 PPM	
tofu	prep table 1	45.00 Fahrenheit	
hot water	3 comp sink	121.00 Fahrenheit	
tofu	prep table 2	47.00 Fahrenheit	
milk tea	front prep table	40.00 Fahrenheit	
half and half	reach in	35.00 Fahrenheit	
Sliced tomatoes	top well	41.00 Fahrenheit	
sliced tomatoes	prep table 3	35.00 Fahrenheit	
cooked rice	prep table 3	41.00 Fahrenheit	

Overall Comments:

1. Observed Vermin: Documented in the following areas:

- on wall on left side of the mop sink
- on a crate in the kitchen
- on the wall behind the prep refrigerator

2. Photographs: Taken for documentation purposes - yes

3. Supervisor Notified: yes

4. Notification: The person in charge during inspection, Cuong Vu, 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 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.

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 **7/9/2025**. 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.

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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: Coung Vu
Owner

Signed On: June 25, 2025