

# 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

<b>Facility</b> FA0208038 - DZUI'S CAKES & DESSERTS		<b>Site Address</b> 2451 ALVIN AV, SAN JOSE, CA 95121		<b>Inspection Date</b> 06/02/2025		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>66</b> </div>		
<b>Program</b> PR0306682 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> SDT BAKERY INC		<b>Inspection Time</b> 14:00 - 15:30			
<b>Inspected By</b> HENRY LUU		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> DUY (VIA PHONE)				<b>FSC</b> Duy Thai 06/05/2029

  

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				S
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				
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				N
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		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	X	
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	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
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

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

**Inspector Observations:** A) *One live cockroach observed between the crevice of the lower wall mounted shelf at the corner above the three-compartment sink.*

*One dead cockroach observed inside the janitorial sink. 2+ dead cockroaches observed on cobwebs behind the three-compartment sink.*

*Cockroach feces observed in the crevices between the wall mounted shelf and wall all along the three-compartment sink.*

*Owner stated that facility is serviced every two month. Pest control report was provided for review. Latest service was conducted on 3/11/2025 with no activity observed by pest control technician.*

*No other pest activity was observed. No contamination of food or food contact surfaces observed.*

**[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.*

**[COS]** *Live cockroach was abated. Affected area was sanitized.*

**\*\*\*** *This Division recommends increasing frequency of service.*

B) *Observed customer entering freely into dining area with pet dog with no employee intervention or questioning.*

**[CA]** *No live animals may be allowed in a food facility, except in the following situations; decorative fish or shellfish in aquarium, animals intended for consumption if kept separated from other food and food contact surfaces, dogs under the control of on-duty uniformed law enforcement or private patrol, outdoor dining areas, and service animals.*

### Minor Violations

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

**Inspector Observations:** *Only two employees' food handler cards were available 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.*

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

**Inspector Observations:** *Observed heavy accumulation of grime on faucets and garbage (used gloves and paper towels) inside the hand wash sink in the kitchen.*

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

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

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**Inspector Observations:** *Two containers of dumplings maintained inside the hot holding unit inside the kitchen measured at 130F. Manager stated that items are maintained on temperature control and has been there for less than two hours.*

**Numerous PHF items maintained out in ambient temperature measuring between 50F to 60F. Employee stated that items were kept out during food preparation.**

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

K14 - 3 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 employee sanitizing dishes by soaking in sanitizer solution briefly before attempting to store on shelf with other utensils.*

**[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.**

**Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.**

**[COS] Instructed employee to sanitize utensil by submerging inside solution for minimum of 30 seconds.**

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:** *A) Bag of cooked pork maintained inside container with other bags of raw chicken. Same container was maintained above ready-to-eat food items inside the upright refrigerator in the small food preparation room.*

**[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.**

**B) Observed employee conducting food preparation at the three-compartment with food placed inside the left most basin while ware washing was being conducted on the middle and right basin.**

**[CA] All food shall be separated and protected from possible contamination. Food preparation shall only occur in approved areas.**

**C) Observed opened bulk bag tied closed maintained in the outside of the facility.**

**[CA] Food or food related equipment shall be stored in an approved fully enclosed food facility.**

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

**Inspector Observations:** *Numerous prepackaged food items maintained on the sales floor for customer self-service lacked labels.*

**[CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.**

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

**Inspector Observations:** *Heavy build up of grime and/or food residues observed on equipment and equipment handles.*

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

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

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**Inspector Observations: A) Observed ice scoop maintained inside ice bin with handle in direct contact with consumable ice.**

**[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.**

**B) Observed employee utilizing the food preparation sink to conduct ware washing and the three-compartment sink to conduct food preparation.**

**[CA] Utilize sinks for their designated purposes. Ware washing shall be conducted only at the three-compartment sink. All food preparation shall be conducted at the food preparation sink.**

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

**Inspector Observations: Heavy accumulation of dust observed on ventilation hood filters in the kitchen.**

**[CA] Ventilation hood filters shall be maintained 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: Heavy clutter of equipment and boxes maintained outside in the back area.**

**[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.**

**Observed mop stored inside mop bucket.**

**[CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.**

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 food debris and grime observed in the following areas:**

- Floors throughout the the kitchen, especially underneath and between equipment.
- Wall behind the food preparation table in the smaller preparation room.
- Walls in the kitchen where cooking is conducted.

**[CA] Walls and/or floors in food preparation area shall be kept clean. Regularly clean under equipment to prevent accumulation of debris.**

## Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

## Measured Observations

Item	Location	Measurement	Comments
Taro paste	Beverager preparation refrigerator	40.00 Fahrenheit	
Milk	Beverage preparation refrigerator	42.00 Fahrenheit	
Warm water	Hand wash sinks	105.00 Fahrenheit	
Cooked pork	One-door upright refrigerator	41.00 Fahrenheit	
Durian cream pastries	Display case	41.00 Fahrenheit	
Raw chicken	One-door upright refrigerator	40.00 Fahrenheit	
Boba	Hot holding unit	135.00 Fahrenheit	
Hot water	Three-compartment sink	127.00 Fahrenheit	
Raw shelled eggs	One-door upright refrigerator	41.00 Fahrenheit	
Chlorine sanitizer	Three-compartment sink	100.00 PPM	
Pork pastry	Hot holding unit	137.00 Fahrenheit	
Filan	Beverage preparation refrigerator	41.00 Fahrenheit	

## Overall Comments:

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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 **6/16/2025**. 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.

## 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: Duy T.  
Manager  
Signed On: June 02, 2025