

**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> FA0207148 - QUAN HUE RESTAURANT		<b>Site Address</b> 1818 TULLY RD 116, SAN JOSE, CA 95122		<b>Inspection Date</b> 04/04/2023	
<b>Program</b> PR0304062 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> TON, THU (ANNIE)		<b>Inspection Time</b> 12:15 - 13:20
<b>Inspected By</b> HENRY LUU		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> THU (ANNIE)	
				<b>FSC Thu Ton</b> 03/09/2027	

**Placard Color & Score**  
**YELLOW**  
**75**

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		X			N
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			N
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	X	
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		
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations:** *Employee's observed washing hands with gloves still donned on. Employee washed hands at the two-compartment ware wash sink rather than at the dedicated hand wash sink. [CA] Ensure employees are properly washing hands as required. Gloves shall be removed prior to washing hands. [COS] Instructed employees to remove gloves and properly wash hands at the hand wash sink.*

Follow-up By  
04/06/2023

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

**Inspector Observations:** *Multiple PHF items measured as follows:*

Follow-up By  
04/06/2023

- *Bucket of bean sprouts in water at the cook line maintained out in ambient temperature measured at 58F.*
- *Multiple pots of soup maintained out in ambient temperature on the shelf measured between 80F to 90F.*
  - *Manager stated that soups are reheated and kept out for no longer than two hours and is reheated prior to service.*
- *Multiple PHF items, fancy pork, slice beef, sliced pork, etc., maintained inside the food preparation refrigerator measured at 45F.*
  - *Manager stated that the elevated temperature may be due to the preparation refrigerator maintained opened during the lunch rush.*
  - *Ambient temperature of the refrigerator measured at 45F.*
- *Pot of cooked coagulated pork blood maintained at the cook line measured at 109F.*
  - *Manager stated that the item is cooked in the morning and is usually hot held during service.*
- *Bag of cooked whole intact beef maintained inside the walk-in refrigerator measured at 45F.*
  - *Manager stated that elevated temperature may be due to cooling of cooked beef below.*
  - *Ambient temperature of the walk-in refrigerator measured between 44F to 46F.*
- *Cooked rice maintained inside rice cooker measured at 130F.*
  - *Rice cooker observed off at time.*
  - *Manager stated that the rice from the second rice cooker was just transferred over, employee may have forgotten to turn on the unit.*
- *Two bowls of cooked white rice maintained out in ambient temperature measured at 65F.*
  - *Manager stated that rice was removed from the refrigerator to be cooked when ordered.*
- *Tray of rice noodle roll with beef maintained out in ambient temperature.*
  - *Manager stated that the rice rolls were prepared in the morning and are usually kept out for one to two hours until its sold out.*

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

*[COS] Ice was added to bucket of bean sprouts to immediately cool. Food preparation refrigerators were kept closed to maintained ambient temperature. Rice cooker was turned on to maintain rice at 135F and above. Bowls of rice were relocated into the refrigerator to immediately cool. Pot of coagulated pork blood was reheated to be hot held. Rice noodle roll is be kept out for an additional two hours (total four hours) and is to be immediately sold, consumed, or discarded.*

**\*\* Consider utilizing Time as Public Health Control (TPHC).**

### Minor Violations

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

**Inspector Observations:** *Half full plastic bucket of cooked beef cooling inside walk-in refrigerator with colander as cover. PHF measured at 130F.*

**[CA]** *Cool foods using approved containers which facilitate heat transfer, such as metal. Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 4 inches for liquids.*

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

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**Inspector Observations:** *Container of frozen calamari thawing in bucket of standing water at the food preparation sink.*

**[CA]** *Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.*

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:** *Food preparation being conducted directly on floor on top of newspaper.*

*Food stored directly on the floor inside the walk-in refrigerator.*

**[CA]** *Food preparation shall only occur in approved areas. Food shall be stored and/or prepared at least 6 inches above the floor to prevent contamination.*

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:** *Employees' personal belongings, cell phones, purses, jackets, shoes, stored in areas of food storage.*

**[CA]** *No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.*

## Performance-Based Inspection Questions

- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Hands clean/properly washed/gloves used properly.

## Measured Observations

Item	Location	Measurement	Comments
Hot water	Two-compartment sink	120.00 Fahrenheit	
Warm water	Hand wash sink	101.00 Fahrenheit	
Cooked egg cake	Two-door merchandiser	37.00 Fahrenheit	Front service area
Rice flour roll	Two-door merchandiser	38.00 Fahrenheit	Front service area

## Overall Comments:

- **TPHC discussed with owner. Written procedures were provided to operator for consideration.**
- **Two or more major violations were observed during the routine inspection.**
- **A follow-up inspection will be conducted to verify compliance of all major violations.**
- **Subsequent follow-up inspection after first follow-up shall be billed \$219/hour during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$493/hour during non-business hours, and upon inspector availability.**

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 **4/18/2023**. 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.

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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



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**Received By:** Annie Ton  
Owner

**Signed On:** April 04, 2023