

**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 FA0271404 - QUAN THE AM TEMPLE		Site Address 1315 MCLAUGHLIN AV, SAN JOSE, CA 95122	Inspection Date 01/29/2026
Program PR0409810 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name BAO, TUONG	Inspection Time 12:50 - 13:50
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By CHI	

Placard Color & Score <b>RED</b> <b>N/A</b>
---

**Comments and Observations**

**Major Violations**

Cited On: 01/21/2026

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

**This violation found not in compliance on 01/29/2026. See details below.**

Cited On: 01/29/2026

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

**Inspector Observations: At time of inspection, main water valves at the hand wash station were turned off.**

**[CA] All food facilities shall provide an operable handwashing station.**

**[COS] Water valves were turned on.**

**Follow-up By**  
**02/02/2026**

Cited On: 01/21/2026

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

**This violation found not in compliance on 01/29/2026. See details below.**

Cited On: 01/29/2026

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

**Inspector Observations: Observed Vermin:**

- Live cockroach observed inside gasket of the food preparation refrigerator.
- Live cockroach observed inside the crevice of the right side of the wok line.
- Live cockroach observe inside the crevice of the wall mounted shelf above the food preparation sink.
- Live and dead cockroaches observed inside the monitoring trap placed on the floor behind the two-door upright refrigerator.

**Follow-up By**  
**02/02/2026**

**[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.

**Minor Violations**

N/A

**Measured Observations**

N/A

**Overall Comments:**

- On-site for operator scheduled follow-up inspection after facility was closed due to evidence of a vermin infestation.
- Facility is to remain closed until vermin infestation is completely abated.

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0271404 - QUAN THE AM TEMPLE	<b>Site Address</b> 1315 MCLAUGHLIN AV, SAN JOSE, CA 95122	<b>Inspection Date</b> 01/29/2026
<b>Program</b> PR0409810 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	<b>Owner Name</b> BAO, TUONG	<b>Inspection Time</b> 12:50 - 13:50

**- Subsequent follow-up inspection shall be billed at \$298/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.**

**- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied red placard. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.**

**- Facility shall:**

- Provide pest control report from a licensed pest control company that indicates the type of control measures taken and that the facility has been treated.
- Eradicate all live and dead rodents and insects from the facility.
- Clean and sanitize the affected area(s) and equipment.
- Dispose of all food items that have been adulterated/contaminated.
- Seal holes (e.g. in walls and ceilings, repair covered base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed; screen openable windows.
- Eliminate harborage inside and outside of the facility - remove unused/cast-off equipment, contributory vegetation, etc.)
- Eliminate food and water sources inside and outside the facility.
- Properly store items (e.g. at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas).
- Properly store and dispose of garbage and other waste (e.g. bagged wastes, keep dumpster lids closed, frequent removal).

## 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 **2/12/2026**. 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.

**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:** Chi L.  
Manager

**Signed On:** January 29, 2026