

# 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 FA0273981 - LOVING HUT VALLEY FAIR		Site Address 2855 STEVENS CREEK BL 2459, SANTA CLARA, CA		Inspection Date 03/21/2023	
Program PR0414376 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name VEGAN EXPRESS CORPORA		Inspection Time 12:20 - 14:35
Inspected By NHA HUYNH	Inspection Type ROUTINE INSPECTION		Consent By ANDY NGUYEN	FSC Jingwe Zhang 12/04/2023	

Placard Color & Score

**YELLOW**

**58**

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						S
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						N
K06 Adequate handwash facilities supplied, accessible			X				N
K07 Proper hot and cold holding temperatures			X				N
K08 Time as a public health control; procedures & records		X		X			N
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		X			
K14 Food contact surfaces clean, sanitized			X	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						

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		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
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	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
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		
K45 Floor, walls, ceilings: built, maintained, clean	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

Facility FA0273981 - LOVING HUT VALLEY FAIR	Site Address 2855 STEVENS CREEK BL 2459, SANTA CLARA, CA 95050	Inspection Date 03/21/2023
Program PR0414376 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name VEGAN EXPRESS CORPORATION	Inspection Time 12:20 - 14:35
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations:**

**Foods at the hot holding and room temp holding bins were measured between 77-145 degrees F. Per operator, those items are under Time Control. No written procedures were available for review. No timers were actively in use. [Corrective Action] Provide written procedures and time marking or use timers for PHFs utilizing time as a public health control (TPHC). [Suitable Alternative] Employee set 2 hours discard time on the timers.**

Follow-up By  
03/23/2023

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations:**

**Observed moldy tomato in the 2 door prep unit in the top insert in the rear cooking area. Observed moldy lemons in the walk-in cooler. Observed old food at the back of the metal shelf in the walk-in cooler with mold. [Corrective Action] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately. [Corrected on Site] All foods with mold on it were discarded.**

Follow-up By  
03/23/2023

### Minor Violations

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

**Inspector Observations:**

**No paper towel in the paper towel dispenser at the front handwash sink. The roll was about 5 feet away. [Corrective Action] Ensure paper towel roll is stocked at all times. [Corrected on Site] Employee refilled the paper towel dispenser.**

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

**Inspector Observations:**

**Imitation shrimp, rice vermicellii, bean sprouts were measured between 44-48 degrees F in the 2 door prep unit. Per operator, the items were placed into the unit at 10:00 am. [Corrective Action] Maintain cold PHFs at 41 degrees F or below.**

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:**

**Chlorine sanitizer concentration in the 3 compartment sink was measured at 25 ppm. [Corrective Action] Maintain chlorine sanitizer concentration at 100 ppm. [Corrected on Site] Operator adjusted the chlorine concentration to measure 100 ppm.**

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations:**

**Hot water at the 3 compartment sink was measured at a maximum temperature of 103 degrees F. Hot water at the prep sink was measured at 121 degrees F. [Corrective Action] Ensure 3 compartment sink has a minimum hot water temperature of 120 degrees F.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations:**

**Observe bulk food containers in the dry storage area without lids. [Corrective Action] Close the lid of the bulk food containers when not in use.**

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

# OFFICIAL INSPECTION REPORT

Facility FA0273981 - LOVING HUT VALLEY FAIR	Site Address 2855 STEVENS CREEK BL 2459, SANTA CLARA, CA 95050	Inspection Date 03/21/2023
Program PR0414376 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name VEGAN EXPRESS CORPORATION	Inspection Time 12:20 - 14:35

**Inspector Observations:**

**Sticky grime on the handle of the paper towel dispenser at the back handwash sink. [Corrective Action] Routinely clean.**

**Grime and old food debris on the sliding door track of the slide door refrigeration unit. [Corrective Action] Routinely clean.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations:**

**One of the faucets at the 3 compartment sink is broken therefore one of the compartments cannot be filled with water. [Corrective Action] Repair the faucet.**

**Lack of test strips at the facility. [Corrective Action] Provide test strips.**

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:**

**Rubber seal/gasket on the doors of the 2 door undercounter refrigeration units observed in disrepair. [Corrective Action] Replace or repair the rubber seal/gasket.**

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

**Inspector Observations:**

**Handle of scoop in the bulk food containers observed directly in contact with food. [Corrective Action] Store scoop in a way that the handle does not touch the food.**

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 grime on the fan guard in the walk-in cooler. [Corrective Action] Routinely clean.**

**Heavy accumulation of dust on the baffle in the ventilation hood above the noodle dipping area. [Corrective Action] Routinely clean.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations:**

**Excessive grime, slime, mildew, mold observed on the floor of the walk-in cooler. Accumulation of old food debris on the floor under all of the equipments in the service, cooking area, dry food storage area, and walk-in freezer. [Corrective Action] Routinely clean.**

## Performance-Based Inspection Questions

- Needs Improvement - Time as a public health control; procedures & records.
- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Hands clean/properly washed/gloves used properly.

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0273981 - LOVING HUT VALLEY FAIR	<b>Site Address</b> 2855 STEVENS CREEK BL 2459, SANTA CLARA, CA 95050	<b>Inspection Date</b> 03/21/2023
<b>Program</b> PR0414376 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> VEGAN EXPRESS CORPORATION	<b>Inspection Time</b> 12:20 - 14:35

## Measured Observations

Item	Location	Measurement	Comments
eggplant	hot holding unit	136.00 Fahrenheit	TPHC
squash carrots	hot holding unit	109.00 Fahrenheit	TPHC
soy protein	1 door prep unit	41.00 Fahrenheit	
Tofu	1 door prep unit	41.00 Fahrenheit	
chlorine sanitizer	3 compartment sink	25.00 PPM	
soy protein	2 door prep unit at rear - bottom	39.00 Fahrenheit	
bean sprouts	2 door prep unit	44.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
jap chae	holding unit	77.00 Fahrenheit	TPHC
soy protein	1 door prep unit - bottom	40.00 Fahrenheit	
Fried rice	hot holding unit	142.00 Fahrenheit	TPHC
tofu red curry	hot holding unit	80.00 Fahrenheit	80-145F. TPHC
soy protein	walk-in cooler	41.00 Fahrenheit	
rice vermicelli	2 door prep unit	48.00 Fahrenheit	prepped an hour ago
soup base	2 door prep unit - bottom	40.00 Fahrenheit	
bean sprouts	2 door prep unit at rear	41.00 Fahrenheit	infrared
hot water	3 compartment sink	103.00 Fahrenheit	
imitation shrimp	2 door prep unit	48.00 Fahrenheit	prepped an hour ago
hot water	prep sink	121.00 Fahrenheit	
imitation wonton	2 door prep unit - bottom	40.00 Fahrenheit	

## Overall Comments:

*TPHC form can be found on [www.ehinfo.org](http://www.ehinfo.org)*

*Follow-up inspection to be conducted on Thursday March 23, 2023.*

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 **4/4/2023**. 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.

## Legend:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control



**Received By:** Andy Nguyen  
Manager

**Signed On:** March 21, 2023