

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 FA0208428 - DI-LAC VEGETERIAN CUISINE	Site Address 2850 QUIMBY RD 125, SAN JOSE, CA 95148	Inspection Date 09/30/2025
Program PR0302336 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name DOUGLAS HONG NGUYEN	Inspection Time 14:55 - 15:55
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By ALICE NGUYEN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/18/2025

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

Compliance of this violation has been verified on: 09/30/2025

Cited On: 09/18/2025

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

Compliance of this violation has been verified on: 09/30/2025

Minor Violations

Cited On: 09/30/2025

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: There was a very low sanitizer concentration on the low temperature mechanical dishwasher.

[CA] Whenever sanitizing of utensils/equipment is conducted, the sanitizer concentration maintain in the sanitizing compartment of the mechanical dishwasher must be maintained at 50 ppm chlorine unless the manufacture recommended otherwise.

Follow-up By
09/30/2025

Cited On: 09/30/2025

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

Inspector Observations: Some food products on boxes were stored directly on the floor or on milk crate back in the storage area.

[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on an approved shelf or dunnage rack.

Follow-up By
09/30/2025

Measured Observations

Item	Location	Measurement	Comments
Tofu, TPHC	Preparation table	115.00 Fahrenheit	
Hot water	Three compartment sink	125.00 Fahrenheit	
Chlorine	Three compartment sink	100.00 PPM	
Chlorine	Mechanical dishwasher	25.00 PPM	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection that was conducted on 09/18/2025. The restaurant was issued a conditional pass due to the lack of sanitizer on the mechanical dishwasher which was being used to sanitize dishes and for the lack of proper time/temperature logs on the food products that were stored using time as a public health control method.

During today's follow-up inspection both major violations were corrected. However, the above minor violations must corrected immediately as well.

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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 **10/14/2025**. 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: ALICE Nguyen
Owner
Signed On: September 30, 2025