

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 FA0208309 - JELLY DONUT		Site Address 2665 CROPLEY AV, SAN JOSE, CA 95132	Inspection Date 03/12/2026
Program PR0303374 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name VUTHA SENG	Inspection Time 14:45 - 15:30
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By ROSSEKA SOPHAL	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 03/11/2026

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

Compliance of this violation has been verified on: 03/12/2026

Cited On: 03/11/2026

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

Compliance of this violation has been verified on: 03/12/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Shell eggs	Walk-in cooler	35.00 Fahrenheit	
Ham	Preparation fridge	35.00 Fahrenheit	
Chlorine	Sanitizer bucket	100.00 PPM	
Hot water	Three compartment sink	128.00 Fahrenheit	
Milk	Undercounter fridge	35.00 Fahrenheit	
Cheese	Preparation fridge	38.00 Fahrenheit	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection conducted on 03/11/26. All the major and minor violations cited during the time of the routine inspection are corrected. Therefore, the facility is issued a green pass placard. Please monitor the functionality of the walk-in cooler.

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 **3/26/2026**. 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.

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: Rosseka Sophal
 Manager

Signed On: March 12, 2026