

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 FA0206682 - D-D DELIGHT		Site Address 1645 FLICKINGER AV, SAN JOSE, CA 95131		Inspection Date 06/25/2024	
Program PR0301835 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name DUY LE		Inspection Time 10:00 - 11:15
Inspected By YUEN IP	Inspection Type ROUTINE INSPECTION		Consent By DUY	FSC ERICK RAMIREZ 11/9/2028	

Placard Color & Score
GREEN
86

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						
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures	X						S
K08 Time as a public health control; procedures & records	X						S
K09 Proper cooling methods	X						S
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						S
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		
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	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48 Plan review		X
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Missing consumer advisory for undercooked eggs.

[CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods.

Advisory: Consuming raw or undercooked meats, POULTRY, seafood, shellfish, or EGGS may increase your risk of foodborne illness, especially if you have certain medical conditions.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Old droppings were found on the floor near ice machine. Reviewed last pest control dated on 4/13. Per PIC, pest control services facility every 3 weeks but never left a service report. The last service was 2 weeks ago. No active rodent activity observed at the time of inspection.

[CA] Clean and sanitize area of old droppings.

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: Missing test strip for testing chlorine concentration

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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: Bowls were used in bulk container as scoop in dry storage area.

[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Gaps between hood filter. Grease built up under the hood filter that potentially could drop to food. A sealant in hood is almost falling.

[CA] All hood ventilation filters shall be in place and in good repair. Remove sealant and reseal if necessary.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Two electric induction oven and a waffle observed in the front area operating without a hood.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Cease and desist operations related to the use of waffle machine and induction oven cooker, until final plan check approval has been received from this department. PIC relocated cooking coconut milk to stove inside kitchen for cooking.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Butter	Counter fridge cookline	39.00 Fahrenheit	
Beef	Walk-in fridge	35.00 Fahrenheit	
Water	Hand wash sink kitchen	130.00 Fahrenheit	Cold water available
Beef	Fridge drawer in cookline	34.00 Fahrenheit	
Water	3 compartment sink	133.00 Fahrenheit	
Raw beef	Fridge drawer in cookline	34.00 Fahrenheit	
Boba	Warmer container	137.00 Fahrenheit	
Water	1 compartment sink	134.00 Fahrenheit	
Salted cream	Counter fridge front	34.00 Fahrenheit	
Eggs	Cookline	62.00 Fahrenheit	TPHC
Cooked red bean	Open top fridge	40.00 Fahrenheit	
Water	Restroom	107.00 Fahrenheit	
Coconut milk	2 doors reach-in fridge Front	34.00 Fahrenheit	
Creme Brulee	Counter fridge Front	34.00 Fahrenheit	
Water	Hand wash sink front	120.00 Fahrenheit	Cold water available

Overall Comments:

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 **7/9/2024**. 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: Duy
Owner

Signed On: June 25, 2024