

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 FA0291561 - DDUK DABANG		Site Address 1710 OAKLAND RD, SAN JOSE, CA 95131		Inspection Date 07/23/2026	
Program PR0436796 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name K & L CORPORATION		Inspection Time 14:25 - 15:40
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By CECILIA & LILY (C)	FSC Jung Lee 2/16/31		

Placard Color & Score

GREEN
77

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						
K04	Proper eating, tasting, drinking, tobacco use					X						
K05	Hands clean, properly washed; gloves used properly					X						
K06	Adequate handwash facilities supplied, accessible							X				N
K07	Proper hot and cold holding temperatures						X		X			N
K08	Time as a public health control; procedures & records									X		
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						
K14	Food contact surfaces clean, sanitized					X						
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										
K34	Warewash facilities: installed/maintained; test strips										
K35	Equipment, utensils: Approved, in good repair, adequate capacity									X	
K36	Equipment, utensils, linens: Proper storage and use										
K37	Vending machines										
K38	Adequate ventilation/lighting; designated areas, use										
K39	Thermometers provided, accurate										
K40	Wiping cloths: properly used, stored										
K41	Plumbing approved, installed, in good repair; proper backflow devices									X	
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	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Major

1. Measured container of boiled eggs holding at 52F in 2 door cold top (left) for more than 4 hours.

2. Measured container of heavy milk holding at 78F at cooks line for less than 4 hours.

[CA] Maintain all cold PHFs held at or below 41F hot held at or above 135F. [COS] Operator directed to discard of PHFs. [SA] Operator directed to relocate PHFs to refrigeration unit.

Minor:

1. Measured the following PHFs holding between 44F - 48F in 2 door reach in (L): raw beef, raw squid, shredded cheese, fish cake and boiled eggs.

2. Measured the following PHFs holding between 44F - 45F in 2 door reach in (R): mozzarella stick and half hot dog half mozzarella stick. [CA] Maintain all PHFs cold held at or below 41F.

Per operator, PHFs placed in unit for less than 4 hours.

Minor Violations

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

Inspector Observations: Found hand wash sink near warewash area semi blocked. [CA] Ensure hand wash station is accessible at all times.

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

Inspector Observations: Measured water temperature holding at 81F in women's restroom. [CA] Provide an adequate, pressurized, potable supply of warm water to be held between 100F - 108F. [SA] Operator directed to wash hands upon entering kitchen.

Follow-up By
07/30/2026

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

Inspector Observations: Found a few flies near warewash area. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.

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

Inspector Observations: Found container of food stored on floor in kitchen area. [CA] Food shall be stored a minimum of 6 inches off the floor.

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: 1. Measured ambient air temperature of 2 door reach in (L) at 48F. [CA] Repair refrigeration unit to maintain all PHFs cold held at or below 41F.

2. Found 2 unapproved Ninja slush device use to make mango and peach on shelf near service line. [CA] Discontinue using unapproved equipment. Remove device immediately. New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

Follow-up By
07/30/2026

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: 1. Found leaking faucets at warewash sink (middle section) and 1-compartment sink (middle) section. [CA] Secure leak.

2. Found 1-compartment sink drain line directly in floor. [CA] Provide a minimum of 1-inch air gap between drain line and floor sink.

Performance-Based Inspection Questions

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Needs Improvement - Adequate handwash facilities: supplied or accessible.
Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
fried chicken	counter	172.00 Fahrenheit	diligent prep
milk	2 door upright	39.00 Fahrenheit	
raw shrimp	2 door reach in (L)	38.00 Fahrenheit	
boiled eggs	2 door reach in (L)	48.00 Fahrenheit	
bean sprouts	2 door cold top	65.00 Fahrenheit	diligent prep
dumplin	hot insert	136.00 Fahrenheit	
heavy cream	counter @ cooks line	78.00 Fahrenheit	COS-relocate
raw beef	2 door reach in (R)	40.00 Fahrenheit	
boiled eggs	2 door cold top	52.00 Fahrenheit	for more than 4 hours. COS- VC&D
half hot dog half mozzarella stick	2 door reach in (R)	44.00 Fahrenheit	
rice cake	2 door upright freezer	5.10 Fahrenheit	
raw squid	2 door reach in (L)	46.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
raw beef	2 door reach in (L)	46.00 Fahrenheit	
beef	2 door upright freezer	10.60 Fahrenheit	
mozzarella stick	2 door reach in (R)	45.00 Fahrenheit	
broth	stove top	207.00 Fahrenheit	
beef	hot insert	187.00 Fahrenheit	
water	handsink (women's RR)	81.00 Fahrenheit	
warm water	handsink (cooks line & warewash)	100.00 Fahrenheit	

Overall Comments:

A follow-up inspection shall be conducted.

*****Subsequent follow-up inspection after first follow-up shall be billed \$282/hour one hour minimum, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), or \$645 for a minimum of two hours, during non business hours and in accordance with the inspector's availability.*****

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 **8/6/2026**. 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: Benjamin Kim
Chef
Signed On: July 23, 2026