

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0206680 - DAI THANH SUPERMARKET 3	Site Address 1641 N CAPITOL AV, SAN JOSE, CA 95132	Inspection Date 07/25/2025
Program PR0301914 - NO FOOD PREP > 20,000 SQ FT - FP08	Owner Name DAI THANH CAPITAL, INC	Inspection Time 09:25 - 10:45
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By CANDY HUA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/17/2025

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

Compliance of this violation has been verified on: 07/25/2025

Cited On: 07/17/2025

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: 07/25/2025

Minor Violations

Cited On: 07/25/2025

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 heavy slime buildup inside the ice machine located in the meat department.
[CA] Conduct a thorough cleaning on the ice machine immediately.

Follow-up By
07/25/2025

Cited On: 07/25/2025

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: There was a very slow drain from one of the floor sinks located below the fish tank.
[CA] Clean the floor sink immediately.

Cited On: 07/25/2025

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

Inspector Observations: Repeated violation: Multiple drain and houseflies were observed in the meat department preparation, the produce wash area, and back in the receiving areas.
[CA] Eliminate all insects and rodents from the facility by a legal method.

Follow-up By
08/01/2025

Cited On: 07/25/2025

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Repeated violation: Eviscerated fish was stored open on the customer self-serve station.
[CA] To prevent possible contamination, open food products must be stored in sneezed display case or individually wrapped containers.

Follow-up By
08/01/2025

Cited On: 07/25/2025

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

Inspector Observations: Repeated violations: Many food products on boxes were stored directly on the floor or on milk crate inside the produce, meat, and seafood storage coolers. Some food products were stored directly on the floor in the meat department as well.
[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 approved shelf or dunnage rack.

Follow-up By
08/01/2025

Cited On: 07/25/2025

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

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Inspector Observations: Repeated violation: Some individually packaged produce, meat, snacks, and others packaged in the facility but stored on the self-serve area do not have any label.

Follow-up By
08/01/2025

[CA] Food prepackaged in a food facility shall bear a label that complies with the labeling requirements prescribed by the Sherman Food, Drug, and Cosmetic Law, Part 5 and label information shall include:

- 1. The common name of the food**
- 2. If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food.**
- 3. An accurate declaration of the quantity of contents.**
- 4. The name and place of business of the manufacturer, packer, or distributor.**

Cited On: 07/25/2025

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Repeated violation: Multiple wet/soiled wiping cloths were stored on the meat, seafood, and produce preparation counters.

Follow-up By
07/25/2025

[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).

Cited On: 07/25/2025

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

Inspector Observations: Repeated violation: Food residue and slime buildup was observed on the floor and the floor sinks located below the produce and meat department preparation tables.

Follow-up By
08/01/2025

[CA] Conduct a thorough and regular cleaning on the floor areas.

Heavy slime and mold-like growth was observed on the floor sink located below meat display cases..

[CA] Conduct a thorough and regular cleaning on the floor areas.

There are some damaged/broken or missing floor tiles inside the produce walk-in cooler. There also are some damaged coving and floor tiles in the meat processing areas.

[CA] Replace the damaged/broken or missing floor tiles immediately.

Measured Observations

Item	Location	Measurement	Comments
Fish	Walk-in cooler	35.00 Fahrenheit	
Beef	Display case	41.00 Fahrenheit	
Chlorine	Sanitizer bucket	100.00 PPM	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection conducted on 07/17/2025. The store was issued a conditional pass for failing to sanitize working utensils with approved sanitizer in the meat department and for the lack of supplies in the handwash stations located in the produce preparation and meat processing areas.

During today's follow-up inspection, the two major violations are observed to be corrected. Therefore, the facility is issued a pass green placard. However, the above repeated violations must be corrected immediately as well.

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 **8/8/2025**. 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.

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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: Candy Hua
Manager

Signed On: July 25, 2025