

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 FA0250159 - DUC HUONG	Site Address 2090 N CAPITOL AV, SAN JOSE, CA 95132	Inspection Date 06/20/2025
Program PR0360442 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name BUI, ADAM	Inspection Time 12:25 - 13:35
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By ADAM BUI

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/27/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 06/20/2025

Cited On: 05/27/2025

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, 114125(b), 114141

Compliance of this violation has been verified on: 06/20/2025

Minor Violations

Cited On: 06/20/2025

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Repeated violation: Food safety manager certificate is expired.

[CA] Someone from the facility must take a food safety certificate class within two weeks and keep copy of the certificate on file.

Food Safety Manager certificate class may be taken on the following websites:

1. Premier Food Safety:

<https://www.premierfoodsafety.com/food-manager-certification/california>

2. Learn 2 Serve:

<https://www.360training.com/learn2serve/food-safety-manager/California>

3. Serve Safe Manager:

<https://www.servsafe.com/ServSafe-Manager>

Follow-up By
07/04/2025

Cited On: 06/20/2025

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

Inspector Observations: Repeated violation: Few drain flies were observed back in the kitchen areas.

[CA] Eliminate all insects and rodents from the facility by a legal method.

Follow-up By
06/27/2025

Cited On: 06/20/2025

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

Inspector Observations: Repeated violation: Some food products on boxes were stored directly on the floor or on milk crate back in the kitchen 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 approved shelf or dunnage rack.

Follow-up By
06/20/2025

Cited On: 06/20/2025

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 dessert and snacks, and others made in the facility but stored on the self-serve area do not have any label.

Follow-up By
06/20/2025

[CA] Food repackaged 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: 06/20/2025

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

Follow-up By
06/27/2025

Cited On: 06/20/2025

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Repeated violation: Employee belongings including clothes and backpacks were stored on the utensil and food storage shelves and on the handwash stations.

[CA] Employee belongings must be stored in designated area.

Follow-up By
06/20/2025

Cited On: 06/20/2025

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 preparation and wash sinks, below the preparation table, and below the equipment stands.

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

Follow-up By
06/20/2025

Measured Observations

Item	Location	Measurement	Comments
Chicken	Walk-in cooler	34.00 Fahrenheit	
Chlorine	Three compartment sink	100.00 PPM	
Hot water	Three compartment sink	125.00 Fahrenheit	
Pork	Preparation fridge	35.00 Fahrenheit	
Chicken	Final cook	165.00 Fahrenheit	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection conducted on 05/27/2025. The facility was issued a conditional pass due to the improper handwashing and washing dishes without any sanitizer. During the time of this inspection, both violations were verified to be corrected. Therefore, the facility is issued a pass placard. However, the above repeated violations must be corrected immediately.

Another chargeable follow-up inspection shall be conducted some time next week. The owner will be charged \$298.00/ hour for the next follow-up.

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 **7/4/2025**. 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: Adam Bui
Owner

Signed On: June 20, 2025