

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 FA0205675 - DONG PHUONG TOFU & VEGETARIAN		Site Address 1156 STORY RD, SAN JOSE, CA 95122		Inspection Date 03/02/2026	
Program PR0305440 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TROUNG, LIEU		Inspection Time 15:15 - 16:20
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By LIEU T.	FSC Lieu Truong 06/25/2027		

Placard Color & Score
YELLOW
75

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						S
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		X			N
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods	X						N
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	X	
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	X	
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
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		
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	
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: All PHF items maintained at the front service area on the steam table and on the counter for customer self-service not maintained on temperature control: Various stir fried vegetarian dishes, fried tofu, vegetarian soups, curries, steamed egg cakes, various types of desserts, and dumplings. PHF items on the counter measured between 65F to 75F at the front service counter. PHF items maintained on the service line measured between 85F to 106F.

Follow-up By
03/04/2026

**** Note:** Time as a public health control (TPHC) has been revoked from facility for repeated non-compliance.

Owner stated that food items were maintained on temperature control, however, the thermostat was turned off towards the end of the day, approximately one hour prior.

PHF items maintained out in ambient temperature in the kitchen: fried vegetarian "meats," various types of vermicelli and udon noodles, soups. Items measured at 69F, 70F and between 103F to 110F respectively. Owner stated that items were prepared 2 hours prior with small portions at a time.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Items at the front service line will be subjected to TPHC and will be served for accumulative of 2 hours. Items not consumed shall be discarded. Soups in the kitchen were reheated to hot hold. Noodles were returned into the refrigerator to immediately cool.

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations: Observed numerous to-go containers of vegetarian items maintained for customer self-service from an unapproved source. Owner stated that the temple near-by prepares the items to be sold here.

Follow-up By
03/04/2026

Numerous containers of Vietnamese jello from an unapproved source.

Invoices for both items were unavailable for review.

[CA] Food must be from an approved source or properly documented.

**** Repeat violation**

Minor Violations

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

Inspector Observations: One dead cockroach observed flattened on the gasket of the one-door upright freezer.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

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: Observed colanders of food stored stacked on top of each other with the bottom of the containers in direct contact with food item.

[CA] All food shall be separated and protected from possible contamination. Utilize food safe wraps and/or lids.

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

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Inspector Observations: Prepackaged food items offered for customer self-service lack labels.

[CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

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: Observed containers previously used to store peanut butter reused to store other food items.

[CA] Single use food container (e.g. soy sauce container, milk carton, apple juice container, can food, wine bottle) shall not be reused to store food.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
Steamed vegetarian egg cake	Walk-in refrigerator	41.00 Fahrenheit	
Soy milk	Walk-in refrigerator	63.00 Fahrenheit	Prepared today, two hours prior
Rice	Rice warmer	143.00 Fahrenheit	
Vegetarian "meat" roll	Walk-in refrigerator	40.00 Fahrenheit	
Stuffed bittermelon	Walk-in refrigerator	41.00 Fahrenheit	
Tofu	Walk-in refrigerator	41.00 Fahrenheit	
Hot water	Three-compartment sink	122.00 Fahrenheit	
Tofu	Rice cooker	157.00 Fahrenheit	

Overall Comments:

- **Complaint investigation was conducted concurrently with routine inspection.**
- **Two or more major violations were observed during the routine inspection.**
- **A follow-up inspection will be conducted to verify compliance of all major violations.**
- **Subsequent follow-up inspection after first follow-up shall be billed \$282/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.**
- **The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.**

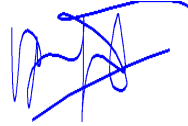
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **3/16/2026**. 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.

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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: Lieu T.
Owner

Signed On: March 02, 2026