

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 FA0255021 - EURO DELIGHT | | Site Address 1818 TULLY RD 160, SAN JOSE, CA 95122 | Inspection Date 02/26/2026 |
| Program PR0372301 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | | Owner Name NGO, THANH DA | Inspection Time 12:10 - 12:50 |
| Inspected By HENRY LUU | Inspection Type LIMITED INSPECTION | Consent By HANH | |

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|---|
| Placard Color & Score GREEN N/A |
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Comments and Observations

Major Violations

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

Inspector Observations: *Hand wash sink in the back of the kitchen completed obstructed with flat of raw shelled eggs, spray can of domestic insecticide spray, and other equipments maintained inside the wash basin.*

[CA] *Handwashing facility shall be clean, unobstructed, and accessible at all times.*

[COS] *Obstructions were removed.*

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Waffle batter maintained out in ambient temperature on the preparation table measured between 45F to 49F. Manager stated that the batter was taken out less than 20 minutes prior to prepare an order. Per manger, ingredients contains eggs.*

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

[COS] *Pitchers of batter were relocated back into the two-door upright refrigerator to immediately cool.*

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

Inspector Observations: *Hot water at all sinks measured at 109F.*

[CA] *Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *Domestic insecticide spray maintained inside the hand wash sink, and then relocated on top of baking trays.*

[CA] *Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used. Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.*

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: *Facility replaced water heater with a new water heater, without prior approval.*

[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.*

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

- Due to violations observed during a complaint investigation, a limited inspection was conducted.

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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 **3/12/2026**. 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: Hanh
Manager

Signed On: February 26, 2026