

**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<br>FA0272192 - DUC PHUONG TOFU                                   |                                       | Site Address<br>3005 SILVER CREEK RD 204, SAN JOSE, CA 95121 | Inspection Date<br>09/03/2024    |
| Program<br>PR0411700 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 |                                       | Owner Name<br>NGUYEN, DUONG                                  | Inspection Time<br>16:30 - 16:45 |
| Inspected By<br>HENRY LUU   | Inspection Type<br>LIMITED INSPECTION | Consent By<br>DINH N.  |                                  |

|   |
|---|
| Placard Color & Score<br><b>GREEN</b><br><b>N/A</b> |
|---|

**Comments and Observations**

**Major Violations**

No major violations were observed during this inspection.

**Minor Violations**

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

**Inspector Observations: Dead cockroaches observed in the following areas:**

- 5+ on floor at the corner of the dining area between the two merchandiser refrigerators.
- 2+ on floor behind the steam table used to store portioned fried tofu.
- 3+ on sticky monitoring trap placed on floor behind the sandwich preparation refrigerator and preparation table.
- 2+ on floor underneath the food preparation table on the far right side of the facility where the sticky rice is held.

At time of inspection, no live activity was observed.

Per PIC, facility is serviced every two weeks. Latest pest control report was unavailable for review.

- Spoke with pest control service who confirmed the frequency of service and stated that the latest service was conducted on 8/29/2024.

PIC has requested for additional service.

[CA] Clean and sanitize area of dead cockroaches.

The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

Observed heavy presence of fruit flies inside the kitchen and live flies in the customer area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies. Use any and all approved methods to abate live flies.

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

**Inspector Observations: Heavy build up of food debris and grime on floors in the following areas:**

- On floor underneath and between the merchandiser refrigerators on the sales floor.
- On floor behind the steam table used to store portioned bags of fried tofu.
- On floors underneath food preparation tables and storage racks behind the front service counter.

[CA] Walls and/or floors in food preparation area shall be kept clean. Regularly clean under equipment to prevent accumulation of debris.

**Performance-Based Inspection Questions**

N/A

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|----------------------------|
| Follow-up By<br>09/06/2024 |
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## Measured Observations

N/A

## Overall Comments:

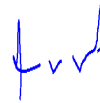
- Due to violation observed during a complaint investigation, a limited inspection was conducted.

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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 **9/17/2024**. 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



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**Received By:** Hung N.  
PIC

**Signed On:** September 03, 2024