

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 FA0208156 - QUE HUONG FAST FOOD		Site Address 2549 S KING RD A1, SAN JOSE, CA 95122		Inspection Date 12/26/2023	
Program PR0307431 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name AN HUYNH		Inspection Time 11:55 - 13:15
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By AN H.	FSC Bien Nguyen 07/09/2026	

Placard Color & Score
GREEN
65

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						
K04 Proper eating, tasting, drinking, tobacco use			X				N
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			
K08 Time as a public health control; procedures & records	X						S
K09 Proper cooling methods			X				
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							
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	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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	X	
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0208156 - QUE HUONG FAST FOOD	Site Address 2549 S KING RD A1, SAN JOSE, CA 95122	Inspection Date 12/26/2023
Program PR0307431 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name AN HUYNH	Inspection Time 11:55 - 13:15
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: *Cooked rice maintained inside the electric rice warmer measured at between 119F to 122F. Employee stated that rice was cooked inside the gas rice cooker and was then transferred to the warmer to maintained warm. Rice was transferred less than two hours prior.*

Multiple PHF items maintained inside the walk-in refrigerator measured between 43F to 45F. Ambient temperature of the refrigerator measured at 48F. PIC stated that the rise in temperature may be due to employees entering and exiting the walk-in refrigerator during the morning rush.

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

[COS] *Instructed employee to reheat rice to 165F prior to hot holding at 135F.*

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: *Employee's half eaten sandwich and opened container of iced coffee maintained at the food preparation refrigerator next to opened food.*

[CA] *No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area. Provide designated location for employees to store personal food and beverages. Utilize cups with lids and straws.*

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Paper towel dispenser at the hand wash station in the kitchen was inoperable. In addition, waste water observed slow to drain, faucets were soiled with food residue and difficult to turn.*

[CA] *Handwashing facility shall be operable, clean, unobstructed, and accessible at all times. Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers. Hand soap and paper towels shall be readily available and easily accessible at all times.*

Investigate cause for slow draining sink. Repair in an approved manner.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Numerous large pots of soup and braised food items cooling in ambient temperature.*

[CA] *Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F or below within 2 hours and from 70°F to 41°F or below within an additional 4 hours.*

- When cooling PHF's, stir frequently to facilitate rapid cooling.

- Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 4 inches for liquids.

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 the three-compartment sink and food preparation sink measured at 108F.*

[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. Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the food facility.*

**** Repeat violation.**

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

OFFICIAL INSPECTION REPORT

Facility FA0208156 - QUE HUONG FAST FOOD	Site Address 2549 S KING RD A1, SAN JOSE, CA 95122	Inspection Date 12/26/2023
Program PR0307431 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name AN HUYNH	Inspection Time 11:55 - 13:15

Inspector Observations: Dead cockroaches observed on monitoring traps wedged in-between wall-mounted shelves above the janitorial sink.

One dead cockroach observed in-between plastic sleeve holding the grease trap service log.

Per owner, facility is serviced monthly, and that a new pest control service provided was just contracted. Last service was conducted in November. Pest control report was unavailable for review, however, invoices for service and contract were provided.

No other live or dead activity was observed.

[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.

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: Numerous containers and buckets of food maintained directly on the floor inside the walk-in refrigerator.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

Raw foods stored above ready-to-eat food items inside the walk-in refrigerator.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

Inspector Observations: Observed walk-in freezer heavily cluttered with bags and containers of food stored on top of each other from the back of the freezer to the entry way. Employees are unable to access any food items inside the middle or back of the freezer without first clearing over 50+ bags/containers.

[CA] Adequate and suitable space shall be provided for the storage of food, maintain storage area clean and organized.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Ambient temperature of the walk-in refrigerator measured at 48F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

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 employee utilizing three-compartment ware wash sink for the preparation of raw fish. [CA] Utilize sinks for their designated purposes. The three-compartment sink shall be used for ware washing only. Utilize food preparation sink for all food preparation.

Containers of in-use food scoops and to-go containers stored next to hand wash station and directly below paper towel dispenser at the front service counter.

[CA] Single-use articles shall be kept in original protective package or otherwise protected from contamination until used. All cleaned utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination, and at least six inches above the floor.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

OFFICIAL INSPECTION REPORT

Facility FA0208156 - QUE HUONG FAST FOOD	Site Address 2549 S KING RD A1, SAN JOSE, CA 95122	Inspection Date 12/26/2023
Program PR0307431 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name AN HUYNH	Inspection Time 11:55 - 13:15

Inspector Observations: Observed gas rice cooker in use without ventilation hood system.

[CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.

[SA] Relocate gas rice cooker to cook line and maintain under Type I ventilation hood.

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: Observed gym bench with numerous weight plates and car floor jack maintained around the office area.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

Observed gap below the metal gate at the back door.

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Proper eating, tasting, drinking, tobacco use.

Measured Observations

Item	Location	Measurement	Comments
Chlorine sanitizer	Three-compartment sink	200.00 PPM	
Warm water	Hand wash sink	100.00 Fahrenheit	
Raw pork	Walk-in refrigerator	35.00 Fahrenheit	
Braised pork belly	Cook line	192.00 Fahrenheit	
Ambient	Walk-in freezer	5.00 Fahrenheit	
Fried fish with lemongrass	Cook line	163.00 Fahrenheit	
Cooked rice	Gas rice cooker	168.00 Fahrenheit	
Braised pork belly	Cook line	178.00 Fahrenheit	Cooling

Overall Comments:

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 **1/9/2024**. 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



Received By: An H.
Owner

Signed On: December 26, 2023