

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 FA0250898 - FRESH PRODUCE & SEAFOOD STORE		Site Address 154-156 S JACKSON AV, SAN JOSE, CA 95116		Inspection Date 02/18/2026		Placard Color & Score YELLOW 58		
Program PR0364141 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name HIEN TRAN		Inspection Time 11:25 - 14:00			
Inspected By JENNIE PENALOZA		Inspection Type ROUTINE INSPECTION		Consent By MINH DONG				FSC Ming Dong 08/16/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						
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						
K08	Time as a public health control; procedures & records						X	
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		X			N
K15	Food obtained from approved source		X		X			N
K16	Compliance with shell stock tags, condition, display			X				N
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		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		
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		X
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		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		X
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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, 14125(b), 114141

Inspector Observations: MAJOR

Follow-up By
02/23/2026

1. Observed employee cleaning wood table used for raw meats with purple chemical (fabuloso), and no soap or chlorine.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

**[SA] Specialist discussed proper cleaning and sanitizing of table and instructed employee to clean table properly. **

2. Chlorine not available upon inspection for cleaning and ware washing.

[CA] Facility shall have an approved sanitizer on site for cleaning and ware washing.

[COS] PIC provided chlorine for use from store.

MINOR

3. Long cutting board stored on top of 3 comp sink has black stains and deep cutting grooves.

[CA] Wash, rinse and sanitize cutting board; resurface cutting board or replace if no longer cleanable.

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

Inspector Observations: Owner unable to provide receipts for marinated frozen boar meat and frozen deer meat. Per owner, no goat meat on site.

Follow-up By
02/23/2026

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

[CA] Game animals that are received for sale or service shall be obtained from an approved source.

[SA] Boar meat was impounded; receipt provided for deer meat.

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Upon arrival hot water at the ware washing sink and hand sink measured 88F.

Follow-up By
02/23/2026

[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.

[SA] Owner called technician who restored hot water to 117F at ware washing sink, 115F at food prep sink and 113F at hand washing sink.

Minor Violations

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

Inspector Observations: Food handler cards are not provided for employees handling the raw meats.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

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Inspector Observations: Raw oysters stored on ice bath are missing the shellstock tags. Tags are not held for 90 calendar days from the date of harvest.

[CA] Shellstock tags shall remain attached to the container in which the shellstock are received until the container is empty and shall be maintained for 90 calendar days from date of harvest.

[CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.

[COS] PIC provided the oyster tag and receipt showing approved source.

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

Inspector Observations: Multiple prepackaged frozen and refrigerated foods (pork bone, frozen squid, frozen fish, raw chicken ect) lack a label.

**Follow-up By
02/23/2026**

[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.

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

Inspector Observations: Chlorine test paper not provided.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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: 1. No drain stoppers are provided for the 4 compartment sink.

[CA] Provide drain stoppers for the ware washing sink to fill up basins when ware washing.

2. Unapproved fly/bug zapper is stored over the food prep sink.

[CA] Insect control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device and be installed away from the storage and preparation of food or food contact surfaces and linens.

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: Meat knives are stored in unapproved gap between wood cutting board and ice bin for fish.

[CA] Store knives in an approved location to prevent contamination.

[COS] Knives were removed and placed at 3 comp sink.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wiping cloths are not stored in sanitizer solution.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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: Unlabeled chemical bottle stored in food prep area.

[CA] Chemicals once removed from original container shall be labeled with common name.

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Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Compliance with shell stock tags, condition, display.
Needs Improvement - Food obtained from approved source.

Measured Observations

Item	Location	Measurement	Comments
raw oysters	ice bath	38.00 Fahrenheit	
water	hand sink	88.00 Fahrenheit	
raw fish	ice bath	39.00 Fahrenheit	
water	ware washing sink	88.00 Fahrenheit	
raw chicken	merchandise	40.00 Fahrenheit	

Overall Comments:

NOTE: ware washing sink is 4 compartments; per PIC, the sink has been 4 compartments. Specialist to review plans and previous reports to determine the size of the ware washing sink.

Facility has received a conditional pass. A follow up will be conducted on or after 02/23/2026.

*****Subsequent follow up inspection after first follow up shall be billed \$298/hr during business hours and \$645/hrs (minimum of 2 hours) during nonbusiness hours upon availability. *****

***** The posted placard is property of Santa Clara County Department of Environmental Health and shall not be removed, covered, relocated, tampered, or copied. Failure to comply may result in enforcement action per County Ordinance Code section B 11-55. *****

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 **3/4/2026**. 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: Minh Dong
Owner
Signed On: February 18, 2026