

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 FA0200044 - LEQUY INC		Site Address 104 N SAN TOMAS AQUINO RD, CAMPBELL, CA 951		Inspection Date 06/09/2026	
Program PR0302028 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PHONG BUI		Inspection Time 13:45 - 15:25
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION		Consent By VINCE MAI	FSC Noel Atkinson 04/13/2030	

Placard Color & Score
GREEN
62

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						
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible			X				N
K07 Proper hot and cold holding temperatures	X						S
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods		X		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				N
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				N

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	X	
K30 Food storage: food storage containers identified		
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	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		
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
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	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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Facility FA0200044 - LEQUY INC	Site Address 104 N SAN TOMAS AQUINO RD, CAMPBELL, CA 95008	Inspection Date 06/09/2026
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K48	Plan review	
K49	Permits available	X
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *REPEAT VIOLATION*

In the walk in cooler, beef pho in deep container, measured at 46F. Beef pho was cooked and cooled last night per PIC.

[CA]: Hazardous Foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours (6 hours total).

Approved cooling methods include;

1. **Placing the food in shallow, heat-conductive pans.**
2. **Separating the food into smaller or thinner portions.**
3. **Using rapid cooling equipment (no plastic bins or containers).**
4. **Adding ice as an ingredient.**
5. **Using ice paddles.**
6. **Placing containers in an ice bath, stirring food frequently.**
7. **In accordance to an approved HACCP Plan**

[COS]: Broth voluntarily discarded.

Follow-up By
06/11/2026

Minor Violations

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

Inspector Observations: At both front and back hand sinks, liquid soap and single use towels are not stored in permanently installed dispensers.

[CA]: Soap and single use towels shall be properly stored in permanently installed dispensers.

K14 - 3 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: Washed and wet containers stacked on top of each other.

[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Facility serves raw/undercooked wagyu beef when ordered for takeout. No consumer advisory provided.

[CA]: Provide a Consumer Advisory disclosure and reminder for all food items on the menu that are raw or undercooked. Guidance provided to Manager.

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

Inspector Observations: Numerous dead cockroaches of varying life stages observed at kitchen floors near prep line cooler, on floors throughout ware-wash area, on wall near water heater, on wall at walkway near walk in cooler, and behind freezer at kitchen. No live activity found after thorough inspection. Per Manager, last live vermin activity they are aware of was in January. Manager stated pest control service occurs every other month and most recent service occurred in April 2026. No recent pest control report provided.

[CA]: The premises of each food facility must be maintained free of vermin. Eliminate evidence of cockroach in a safe, effective and legal manner. Ensure food and food contact surfaces are protected from possible contamination at all times. Follow pest control service recommendations and monitor for vermin activity. Seal all cracks, crevices, and gaps under any exterior doors to prevent entry and harborage of vermin.

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: Raw food such as raw beef and raw shell eggs stored on shelving above ready to eat food in the walk in cooler.

[CA]: Raw food shall be stored beneath and away from ready to eat food.

Follow-up By
06/11/2026

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

Inspector Observations: A can of Raid pest repellent was stored near 3 comp sink.

[CA]: Raid pest control is for household use only. Commercial establishments are not approved to use household pest control methods. Discontinue storage/use of unapproved pest repellents.

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: No testing method provided for measuring Chlorine sanitizer.

[CA]: Provide a testing method (ie test strips) for measuring Chlorine sanitizer level.

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. Disposable to-go containers used as scoops.

[CA]: Discontinue storage of handle-less food equipment not approved for use as scoops. Provide food-grade scoops with handles for scooping.

2. Gasket of walk in cooler reach in door in disrepair.

[CA]: Repair/replace gasket.

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: Scoops and utensils stored in stagnant water without temperature control.

[CA]: Scoops and utensils shall be stored in water at 135F or above, in a clean and dry container, or in a dipper well with running water at a rate sufficient to flush away loose particles from utensils when storing in between use.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Hand sink at kitchen is slow draining.

[CA]: Hand sink shall drain at a sufficient rate.

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: Rear door propped open. No active delivery during inspection.

[CA]: Facility shall be fully enclosed to prevent vermin entrance and harborage.

[COS]: Manager closed the door.

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

Inspector Observations: 1. Accumulation of debris on floors around 3 comp sink, water heater, and kitchen hand sink.

[CA]: Routinely clean floors and hard to reach areas to prevent accumulation of debris.

2. Holes and gaps greater than 1/4 of an inch observed at kitchen ceiling.

[CA]: Seal holes and gaps greater than 1/4 of an inch.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: Health permit posted on wall is expired.

[CA]: Valid health permit shall be posted and visible to the public.

Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Proper cooling methods.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - No rodents, insects, birds, or animals.

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Measured Observations

Item	Location	Measurement	Comments
tofu	walk in cooler	41.00 Fahrenheit	
chicken wings	walk in cooler reach in	41.00 Fahrenheit	
trip	prep line cooler 2	38.00 Fahrenheit	
egg roll	prep line cooler 2	40.00 Fahrenheit	
whip cream	1 door reach in	40.00 Fahrenheit	
tendon	walk in cooler	38.00 Fahrenheit	
shrimp	prep line cooler 1	41.00 Fahrenheit	
cut tomatoes	prep line cooler 1	40.00 Fahrenheit	
water	kitchen hand sink	100.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
water	3 comp sink prep sink	120.00 Fahrenheit	
pho broth	stove top	171.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted by 06/11/26 to verify compliance. The first follow up inspection is free of charge, any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$282/hr, minimum of one hour.

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 **6/23/2026**. 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: Vince Mai
Manager

Signed On: June 09, 2026