

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 FA0208456 - DONG QUE RESTAURANT		Site Address 2852 ALUM ROCK AV, SAN JOSE, CA 95127		Inspection Date 01/13/2026		Placard Color & Score GREEN 75		
Program PR0300070 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name DONG QUE RESTAURANT, INC		Inspection Time 13:20 - 15:05			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By QUANG				FSC Not Available

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						S
K03	No discharge from eyes, nose, mouth	X						S
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		S
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			
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				

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		
K33	Nonfood contact surfaces clean		X
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		
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		
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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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:

Chlorine sanitizer concentration in the dishwasher was measured at 0 ppm. Observed the chlorine bottle to be empty.

[Corrective Action] Maintain chlorine sanitizer concentration at 50 ppm.

[Suitable Alternative] Use the 3 compartment sink to sanitize utensils at 100 ppm until dishwasher has been repaired.

Minor Violations

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

Inspector Observations:

Lack of manager's Food Safety Certificate.

[Corrective Action] Provide the manager's Food Safety Certificate.

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

Inspector Observations:

Shellstock tags are not maintained for 90 days. Tags for current batch of shellstock available.

[Corrective Action] Maintain shellstock tags for 90 days.

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

Inspector Observations:

Dead cockroaches observed on monitoring traps next to the water heater.

[Corrective Action] Replace the monitoring traps. Clean and sanitize areas of dead cockroaches.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Heavy dust accumulation on the exhaust vent in the restrooms.

[Corrective Action] Maintain exhaust vents clean.

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:

Rubber seal on the door of the single door upright cooler in the kitchen observed damaged.

[Corrective Action] Repair or replace the rubber seal.

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 gaps larger 1/4 inches under the back doors.

[Corrective Action] Minimize gaps under the back doors.

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

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Inspector Observations:

1. Exposed spackle on the wall next to the handwash sink at the service area.

[Corrective Action] Repaint wall and maintain in good condition.

2. Wall observed water damaged on the left side of the wall in the stir fry room.

[Corrective Action] Maintain wall in good condition.

3. Paint peeling off the wall at magnetic knife holder.

[Corrective Action] Maintain wall in good condition.

4. Entry way into the back storage area observed unfinished and observed chicken wire exposed from the stucco.

[Corrective Action] Ensure to complete the entry way project.

5. Base board in many areas of the kitchen observed deteriorated and use of unapproved material for base board.

[Corrective Action] Use approved materials for the floorings and walls. Maintain walls and floors in good condition.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

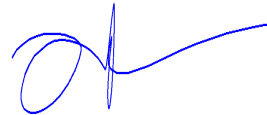
Item	Location	Measurement	Comments
shrimp	2 door prep cooler - middle	41.00 Fahrenheit	
ambient air	2 door prep cooler	41.00 Fahrenheit	secondary cookline
hot water	handwash sink	107.00 Fahrenheit	
chlorine sanitizer	dishwasher	0.00 PPM	
clam, chicken	walk-in cooler	39.00 Fahrenheit	back area
beef	2 door prep cooler - right	39.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
oyster, snail, fish	walk-in cooler	39.00 Fahrenheit	
squid	2 door prep cooler - left	40.00 Fahrenheit	
clam, oyster	single door upright cooler	39.00 Fahrenheit	

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 1/27/2026. 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: Quang
person in charge
Signed On: January 13, 2026