

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 FA0268072 - LOVELY DONUTS	Site Address 1075 S WHITE RD 70, SAN JOSE, CA 95127	Inspection Date 08/07/2026
Program PR0395597 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name SOVANDARY ROS	Inspection Time 11:05 - 12:05
Inspected By MAMAYE KEBEDE	Inspection Type LIMITED INSPECTION	Consent By SOVANDARY ROS

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *There were no paper towel and soap supplies on the handwash sinks located by the preparation area and inside the restroom.*

[CA] *Provide soap and paper towel supplies for the handwash immediately. The person in charge refilled the supplies (COS).*

Follow-up By
08/07/2026

Minor Violations

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

Inspector Observations: *Heavy dust accumulation on screens of the make-up air in the restroom and above the preparation area.*

[CA] *Clean the dust accumulation immediately.*

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: *Drainpipe from the ice machine was immersed inside the floor sink.*

[CA] *Secure the drainpipe to the wall and provide an air gap to prevent possible backup of sewage.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Ambient air	Upright fridge	39.00 Fahrenheit	
Ambient air	Upright freezer	0.00 Fahrenheit	
Hot water	Three compartment sink	125.00 Fahrenheit	

Overall Comments:

Change of Ownership:

Note: 1. This limited inspection is conducted for a change of ownership for SR088590

NEW OWNER: Sovandary Ros

NEW FACILITY NAME: Lovely Donuts

The applicant has completed the application for an Environmental Health Permit.

FP09 \$664.00 will be invoiced and mailed to the address on the application. Payment shall be paid within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received within 30 days of the change of owner's date.

Permit issued and valid: 09/01/26- 08/31/2027. The permit will be deemed invalid if the permit fee is not paid in full within 30 days of the date of this report. This report serves as a temporary permit until the official permit is mailed to the facility. When the invoice for the facility is received, payment must be made within 10 days. Okay to operate as of today.

The official Environmental Health permit must be post on public view, and a copy of the most recent inspection report must be kept on file for review by anyone upon request. Someone from the facility must take a food manager certificate class within two months. All employees who are engaged in food preparation service, and storage, and who do not have a food manager certificate must have valid food handler cards within 30 days of hire date. Food Safety Manager Certificate and Food Handler cards shall be available for review.

Information on a Food Safety Certificate and Food Handler cards are available at <https://www.sccgov.org/sites/cpd/programs/fsp/Pages/FSC.aspx>.

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***Structural Review inspection conducted on 8/7/2026.**

2. Prior to the installation of any new equipment, equipment layout plan and specification submittal is required to Plan Check. Any installation of new equipment, without prior notification to district specialist/Plan Check is subject to impounding of the equipment. Any unapproved equipment will not be allowed for use.

Plan check consultation hours are Monday through Friday 7:30AM-10AM and afternoon by appointment only at address above.

Additional information on Plan Check Program is available at <https://www.sccgov.org/sites/cpd/programs/pcp/Pages/home.aspx>.

Or contact dehplancheck@deh.sccgov.org for information on the plan submittal process and fees.

3. Facility should notify district specialists should there be a change in the number of employees or change in menu. District specialist shall be notified prior to the addition, replacement, or removal of any equipment.

4. The facility does not have donut making machines. Therefore, all donuts sold at the store shall be made at another approved facility.

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 **8/21/2026**. 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: Sovandary Ros
Owner

Signed On: August 07, 2026