

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 FA0207926 - DUC HUONG		Site Address 2345 MCKEE RD, SAN JOSE, CA 95116		Inspection Date 08/05/2025		Placard Color & Score YELLOW 39		
Program PR0304681 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CHA LUA DUC HUONG SANC		Inspection Time 14:20 - 16:30			
Inspected By JENNIE PENALOZA		Inspection Type ROUTINE INSPECTION		Consent By TIEN VU				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						
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		X			N
K08	Time as a public health control; procedures & records	X						N
K09	Proper cooling methods					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		X			
K14	Food contact surfaces clean, sanitized		X		X			N
K15	Food obtained from approved source		X		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	X	
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	X	
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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0207926 - DUC HUONG		Site Address 2345 MCKEE RD, SAN JOSE, CA 95116	Inspection Date 08/05/2025
Program PR0304681 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name CHA LUA DUC HUONG SANDWICHES, INC.	Inspection Time 14:20 - 16:30
K48	Plan review		
K49	Permits available		X
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: Several potentially hazardous foods observed above 50F - see food item list.

Follow-up By 08/08/2025

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

[SA] sausage was relocated to reach in; also see VC&D report.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Observed house fly land on bread stored on baker's rack.

Follow-up By 08/08/2025

[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.

[COS] Bread was voluntarily discarded by PIC.

Specialist discussed ensuring food is protected and safe at all times.

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: 1. Observed employee washing dishes in first basin with soap only; basin was not filled up with soap and water of 100F.

Follow-up By 08/08/2025

[CA] The water temperature of the washing solution shall be maintained at no less than 100°F for manual warewashing.

[COS] employee filled up basin with warm water and soap.

2. Observed pink organic growth inside the ice machine panel.

[CA] Ice machine shall be washed, rinsed and sanitized as often as needed to maintain clean and to prevent contamination of ice.

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

Inspector Observations: Observed yogurt in small cups with lids being sold in facility; per PIC, an employee makes the yogurt at home.

Follow-up By 08/08/2025

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

[COS] yogurt cups were voluntarily discarded by employee - see VC&D.

Discontinue selling home made food as it is not approved.

Minor Violations

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

Inspector Observations: Food Safety certificate not provided and food handler cards expired 2022.

[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.

Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

OFFICIAL INSPECTION REPORT

Facility FA0207926 - DUC HUONG	Site Address 2345 MCKEE RD, SAN JOSE, CA 95116	Inspection Date 08/05/2025
Program PR0304681 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name CHA LUA DUC HUONG SANDWICHES, INC.	Inspection Time 14:20 - 16:30

Inspector Observations: *Water temperature of less than 115F obtained throughout facility sinks.*

[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.*

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

Inspector Observations: *Observed about 3 house flies in kitchen and several fruit flies in the bread prep area.*

[CA] *Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies. Consult with professional pest control to abate for flies.*

Specialist recommends installing a sconce wall device for flies; device cannot be installed over food preparation or ware washing areas.

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: *A container of hot food is stored directly on top of the ham at the front top well; employee is working with both to prepare sandwiches; temp of ham is 57F; per employee ham was placed in unit less than 1 hour ago.*

[CA] *Discontinue stacking uncovered containers and discontinue storing hot containers on top of cold holding potentially hazardous foods.*

[SA] *Hot food in container was relocated to hot holding unit.*

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

Inspector Observations: *Food stored at the front of the facility lacks full labeling information requirements.*

[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.*

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

Inspector Observations: *Observed grease accumulation on hood baffles.*

[CA] *maintain hood baffles clean.*

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 strips are 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: *Observed cardboard lining shelves throughout facility.*

[CA] *Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.*

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

Inspector Observations: *Observed gap in hood between baffles.*

[CA] *Seal gap for proper ventilation.*

OFFICIAL INSPECTION REPORT

Facility FA0207926 - DUC HUONG	Site Address 2345 MCKEE RD, SAN JOSE, CA 95116	Inspection Date 08/05/2025
Program PR0304681 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name CHA LUA DUC HUONG SANDWICHES, INC.	Inspection Time 14:20 - 16:30

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

Inspector Observations: *Wiping cloths in sanitizer not observed; observed wiping cloths stored on handles.*

[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: *1. Personal belongings (bags, medicine, open cups) observed stored on food prep areas throughout facility.*

[CA] *No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.*

2. Observed multiple boxes and trash bags outside of the dumpster.

[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.*

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

Inspector Observations: *Food debris and stains observed throughout facility.*

[CA] *Walls and/or floors in food preparation area shall be kept clean.*

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

Inspector Observations: *--48 HOUR NOTICE--*

Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$2153.75. Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Performance-Based Inspection Questions

- Needs Improvement - Proper cooling methods.
- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Time as a public health control; procedures & records.
- Needs Improvement - Proper hot and cold holding temperatures.

OFFICIAL INSPECTION REPORT

Facility FA0207926 - DUC HUONG	Site Address 2345 MCKEE RD, SAN JOSE, CA 95116	Inspection Date 08/05/2025
Program PR0304681 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name CHA LUA DUC HUONG SANDWICHES, INC.	Inspection Time 14:20 - 16:30

Measured Observations

Item	Location	Measurement	Comments
sausage	Display case front	48.00 Fahrenheit	per PIC, sausage was delivered from other facility own by restaurant about 3 hours ago; TPHC for 1 hour and relocated to other refrigeration unit.
meat ball	prep unit	41.00 Fahrenheit	
korean bbq	hot holding	182.00 Fahrenheit	
ham	2nd walk-in	41.00 Fahrenheit	pork belly - 41F sausage - 41F
water	prep sink	113.00 Fahrenheit	
sardine	prep table	40.00 Fahrenheit	
bbq pork	prep unit	41.00 Fahrenheit	
pork loaf	top well	46.00 Fahrenheit	
pork belly	walk- in cooler	41.00 Fahrenheit	
water	mop sink	113.00 Fahrenheit	
half and half	reach in 1 door	41.00 Fahrenheit	
raw pork	walk-in cooler	41.00 Fahrenheit	
pooled eggs	walk-in cooler	50.00 Fahrenheit	Per PIC, recently cracked open, less than 1 hour
ham	top well	39.00 Fahrenheit	
water	3 comp	113.00 Fahrenheit	
yogurt	Display case front	52.00 Fahrenheit	
raw shell eggs	2 door reach in	38.00 Fahrenheit	
water	hand sink	115.00 Fahrenheit	
raw chicken	2 door reach in	39.00 Fahrenheit	
pork belly	hot holding	149.00 Fahrenheit	
chicken	hot holding	188.00 Fahrenheit	
ham	top well	57.00 Fahrenheit	
chlorine sanitizer	3 comp sink	100.00 PPM	
beef	container	79.00 Fahrenheit	cooling
yogurt with sticky rice	display case front	51.00 Fahrenheit	
raw beef	2 door reach in	40.00 Fahrenheit	

Overall Comments:

Vietnamese translation provided over the phone by Specialist Thao Ha.

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 **8/19/2025**. 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: Tien Vu
Manager
Signed On: August 05, 2025