

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 FA0209350 - DALAT CAFE RESTAURANT	Site Address 408 E WILLIAM ST, SAN JOSE, CA 95112	Inspection Date 01/15/2025
Program PR0301844 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name TRAN, PHONG	Inspection Time 13:55 - 15:05
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By PHUC

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 01/15/2025

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

Inspector Observations:

In the kitchen area, at the only hand sink, staff tried to fix a leak at the drain pipe and left the hand sink inoperable.

Follow-up By
01/16/2025

[CA] An operable hand wash station shall be available at all times for hand washing, food preparation and the washing of utensils and equipment. Repair within 24 hours.

[SA] Staff to wash hands at the mop sink directly next to the hand sink. The mop sink faucet is at the same height as the hand sink with the paper towels and soap available as well.

Cited On: 01/15/2025

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, 114125(b), 114141

Inspector Observations:

Chlorine sanitizer at the dishwasher was measured at 0 PPM while actively ware washing.

Follow-up By
01/16/2025

[CA] Ensure to maintain the chlorine concentration at 50 PPM at the dishwasher.

[SA] One of the two compartments of the two compartment sink were filled with a chlorine solution at 100 PPM. Facility may use the machine to wash and rinse, but must sanitize manually at the sink until the dishwasher has been repaired.

Minor Violations

Cited On: 01/15/2025

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

Inspector Observations:

REPEAT VIOLATION:

1. In the server area, numerous flies were observed.

2. In the server area and back storage area several rodent droppings were observed.

[CA] Ensure to maintain the facility free of animals, pests, and vermin. Clean the droppings and sanitize the affected areas.

Cited On: 01/15/2025

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:

The drain pipe for the hand sink in the kitchen area has a severe leak.

[CA] Ensure to maintain all plumbing in good repair.

[COS] Staff were able to fix the leak at time of the inspection.

OFFICIAL INSPECTION REPORT

Facility FA0209350 - DALAT CAFE RESTAURANT	Site Address 408 E WILLIAM ST, SAN JOSE, CA 95112	Inspection Date 01/15/2025
Program PR0301844 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name TRAN, PHONG	Inspection Time 13:55 - 15:05

Measured Observations

Item	Location	Measurement	Comments
Chlorine - Sanitizer	Two Compartment Sink	100.00 PPM	
Chicken	Prep Cooler	40.00 Fahrenheit	
Chlorine - Sanitizer	Dishwasher	0.00 PPM	
Water	Hand Sink	120.00 Fahrenheit	
Sliced Tomato	Prep Cooler	39.00 Fahrenheit	

Overall Comments:

This is a follow up inspection to verify compliance with major violations noted during the routine inspection.

Observations:

K05: Staff were observed washing their hands properly and when required to do so.

K06: The hand sink in the kitchen had a severe leak. Staff tried to fix it and left the hand sink inoperable.

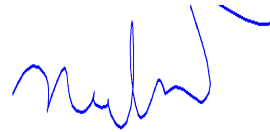
K14: The dishwasher was measured at 0 PPM while actively ware washing.

A follow up inspection may be conducted to determine compliance with violations K14 and K23. 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 \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30am to 4:30pm or \$645/hour minimum two hour during non business hours, and upon inspector availability.

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 **1/29/2025**. 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: Hung Troung
Manager
Signed On: January 15, 2025