

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 FA0208180 - DUC HUONG		Site Address 2569 S KING RD C-1, SAN JOSE, CA 95122		Inspection Date 07/21/2022	
Program PR0307452 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name BUI, ADAM		Inspection Time 15:00 - 16:00
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By THANH	FSC Adam Bui 11/11/2024		

Placard Color & Score GREEN 77

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
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				N
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		X			N
K09 Proper cooling methods	X						
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		
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	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	X	
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
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		
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0208180 - DUC HUONG	Site Address 2569 S KING RD C-1, SAN JOSE, CA 95122	Inspection Date 07/21/2022
Program PR0307452 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name BUI, ADAM	Inspection Time 15:00 - 16:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Numerous items maintained for customer self-service subjected to TPHC had time labels from 7AM to 11AM, and 8AM to 12PM. The routine inspection started at 3:00 PM.

When this Division returned to the items, the labels were changed to times between 12PM to 4PM and 12:50PM to 4:50PM. This Division observed all food items still present and in the same arrangement as at the beginning of the inspection.

Items include: pork sandwiches (banh mi dac biet), rice noodle rolls (banh uot), different variations of fancy pork (cha hue, cha chien, cha bi), different variations of rice cakes (banh beo, banh gio), fish cakes (cha ca), etc.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] All items were VC&D into the trash.

***** Repeat violation. As stated on the report for the routine inspection conducted on 12/07/201, "failure to comply with the California Retail Food Code, Section 114000, and the approved written procedures, will result in immediate revocation from implementing the TPHC program at the facility.**

If TPHC violation is observed during the next routine inspection, TPHC will be revoked. Facility will not be authorized to utilized TPHC until operator and employees demonstrates proper knowledge and usage.

Minor Violations

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

Inspector Observations: Employee's food handler cards unavailable for review. [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.

**** Repeat violation ****

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Employees' opened beverages (reusable cups, beer cans, etc.) stored on food preparation tables and or storage shelves above food preparation areas. [CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area. Utilize cups with lids and straws.

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

Inspector Observations: Numerous live flies observed throughout facility. [CA] Use any and all approved methods to abate live flies.

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: Numerous bags of food items stored directly on the floor inside the walk-in freezer. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

Inspector Observations: Spray can of WD-40 stored above food preparation area commingled with numerous bottles of food ingredients. [CA] Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.

OFFICIAL INSPECTION REPORT

Facility FA0208180 - DUC HUONG	Site Address 2569 S KING RD C-1, SAN JOSE, CA 95122	Inspection Date 07/21/2022
Program PR0307452 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name BUI, ADAM	Inspection Time 15:00 - 16:00

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

Inspector Observations: Numerous prepackaged food items for customer self-service lacked appropriate labels. [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.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.
Needs Improvement - Proper eating, tasting, drinking, tobacco use.
Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three-compartment sink	133.00 Fahrenheit	
Pate	One-door merchandiser	39.00 Fahrenheit	Front service area
Par-cooked fish cake	Three-door upright freezer	36.00 Fahrenheit	
Warm water	Hand wash sink	101.00 Fahrenheit	Restroom
Pate	Food preparation table	116.00 Fahrenheit	Cooling

Overall Comments:

-- 48 HOUR NOTICE --

Our records indicate this facility has a delinquent account and is operating without a valid permit.

Total account balance due is \$1,533.75.

Payment must be made within 48 hours (2 business days) to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

Previous written notification of account balance was provided in a Delinquent Permit Letter. The right to an administrative hearing was waived for failure to respond to the Delinquent Permit Letter.

A re-inspection will not be conducted if your account is paid in full by the Comply By date. The facility shall remain open and a new valid permit will be mailed after payment has been received.

If your account has not been paid in full by the Comply By date, a re-inspection will be performed and the facility owner may be billed at the current hourly rate per County Ordinance Code B11-8.

Non-payment of permit fees within 48 hours will result in additional legal actions up to and including facility closure.

**** Note: Invoice was provided to PIC during routine inspection.***

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 **8/4/2022**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0208180 - DUC HUONG	Site Address 2569 S KING RD C-1, SAN JOSE, CA 95122	Inspection Date 07/21/2022
Program PR0307452 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name BUI, ADAM	Inspection Time 15:00 - 16:00

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: Thanh
PIC

Signed On: July 21, 2022