

**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**

<b>Facility</b> FA0207148 - QUAN HUE RESTAURANT		<b>Site Address</b> 1818 TULLY RD 116, SAN JOSE, CA 95122		<b>Inspection Date</b> 09/21/2020	
<b>Program</b> PR0304062 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> TON, THU (ANNIE)		<b>Inspection Time</b> 13:35 - 14:20
<b>Inspected By</b> FREDERICK KIEU	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> ANNIE OWNER	<b>FSC Thu Ton</b> 01/07/2021		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>94</b>

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						
K08 Time as a public health control; procedures & records						X	
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		
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		
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		X
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		X
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Social Distancing Protocol

01 - Signage Violation

**Inspector Observations: Updated "Visitor Information" sign not posted [CA] Submit social distance protocol at [www.covid19prepared.org](http://www.covid19prepared.org) within 24 hours. Print the "Visitor Information" page and post at the entrance of the facility.**

**Updated "COVID-19 Prepared" sign not posted [CA] Submit social distance protocol at [www.covid19prepared.org](http://www.covid19prepared.org) within 24 hours. Print the "COVID-19 Prepared" page and post at the entrance of the facility.**

**Social distance signage not posted [CA] Post signage to remind any person in the facility to maintain a minimum 6' distance from individuals.**

**Sign informing people to wear face covering is not posted [CA] Post signage to remind any person in the facility to wear face coverings.**

**There is no sign posted to prohibit the entry of personal who have COVID-19 symptoms [CA] Post signs to prohibit entry to the facility if any person has symptoms of COVID-19.**

**Sign informing people to wear face covering is not posted [CA] Post signage to remind any person in the facility to wear face coverings.**

02 - Face Covering Violation

**Compliance of this category has been verified.**

03 - Social Distance Violation

**Inspector Observations: Updated social distance protocols was not submitted to public health [CA] Submit social distance protocol at [www.covid19prepared.org](http://www.covid19prepared.org) within 24 hours.**

04 - Clean and Sanitize Violation

**Compliance of this category has been verified.**

05 - General Violation

**Compliance of this category has been verified.**

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

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: Cardboard used to line shelves/floors.[CA]Discontinue the use of cardboard boxes to line shelves and flooring, use approved equipment.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

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**Inspector Observations:** -Two compartment sink is not secure to the wall. [CA] Ensure the 2 compartment sink is secured to the wall.

-Reuse of single use food container (e.g. soy sauce container, milk carton, apple juice container, can food, wine bottle) to store food.[CA]Reuse of single use food container is prohibited.

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

**Inspector Observations:** Observed heavy greased build up on mechanical exhaust hood grease filters. [CA] Clean grease filters as needed to prevent potential fire and inadequate ventilation.

## Performance-Based Inspection Questions

N/A

## Measured Observations

Item	Location	Measurement	Comments
hot water	handsink	103.00 Fahrenheit	
meat	grill	201.00 Fahrenheit	
pork	prep unit	38.00 Fahrenheit	
hot water	2 comp sink	121.00 Fahrenheit	

## Overall Comments:

*Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator.*

*Report emailed to anniett88@yahoo.com*

*Discussed with employees to remind customer that indoor dining at the food court is not allowed.*

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 **10/5/2020**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control

**Received By:** Annie Owner

**Signed On:** September 21, 2020

**Comment:** No signature due to social distancing protocols