

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 FA0285418 - MOC DELIGHTS		Site Address 969 STORY RD 6033, SAN JOSE, CA 95122	Inspection Date 02/18/2025
Program PR0427891 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name TRAN, KHANH NGUYET	Inspection Time 14:05 - 15:00
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By KHANH	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/12/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 02/18/2025

Cited On: 02/12/2025

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

Compliance of this violation has been verified on: 02/18/2025

Cited On: 02/12/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 02/18/2025

Cited On: 02/12/2025

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

Compliance of this violation has been verified on: 02/18/2025

Minor Violations

Cited On: 02/18/2025

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Vietnamese mayonnaise prepared contains raw shelled eggs.

[CA] Consumer advisory shall be provided on menus, brochures, deli case, label statements, table tents, placards, or other effective written means with a disclosure and reminder.

(1) Disclosure: clearly written statement that includes either a description of the animal-derived foods, such as "mayonnaise contain raw eggs, or identification of animal derived foods marked by an asterisk (*) directing to a footnote that items are served raw or undercooked, or contain raw or undercooked ingredients

(2) Reminder: clearly written statement that identifies animal-derived foods by asterik that marks a food note includes one of the following: "Written information regarding the safety of these food items is available upon request " or "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

OFFICIAL INSPECTION REPORT

Facility FA0285418 - MOC DELIGHTS	Site Address 969 STORY RD 6033, SAN JOSE, CA 95122	Inspection Date 02/18/2025
Program PR0427891 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name TRAN, KHANH NGUYET	Inspection Time 14:05 - 15:00

Measured Observations

Item	Location	Measurement	Comments
Hardboiled eggs	Food preparation refrigerator - front service	40.00 Fahrenheit	
Hardboiled eggs	Food preparation refrigerator - kitchen	40.00 Fahrenheit	
Vietnamese mayonnaise	Food preparation refrigerator	41.00 Fahrenheit	
Milk tea	Two-door upright refrigerator	41.00 Fahrenheit	
Boba	Crockpot	136.00 Fahrenheit	
Hot water	Three-compartment sink	121.00 Fahrenheit	
Pate	Food preparation refrigerator	41.00 Fahrenheit	
Fish cake	Food preparation refrigerator	39.00 Fahrenheit	
Warm water	Hand wash sinks	100.00 Fahrenheit	
Raw beef	Food preparation refrigerator	40.00 Fahrenheit	
Marinated frog legs	Food preparation refrigerator	40.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 2/12/2025.
- Facility has corrected the following:
 - K05M - Hands clean properly washed; gloves used properly:
 - At time of follow-up, employees properly washed hands as required.
 - K06M - Adequate handwash facilities supplied, accessible:
 - Hand wash stations observed easily accessible and supplied with warm water, hand soap, and paper towels readily available.
 - K07M - Proper hot and cold holding temperatures:
 - PHF items measured at 41F or below.
 - Items subjected to time as a public health control (TPHC) were properly documented.
 - TPHC written procedures were reviewed during follow-up. A scanned copy of procedures were taken for recording purposes. Maintain procedures available upon request.
 - K14M - Food contact surfaces clean, sanitized:
 - Proper warewashing procedures were observed at time of follow-up.
- Facility has earned a green pass placard.
- Continue to address all other violations noted on inspection reports.
 - Discussed with owner operational improvements.


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 **3/4/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0285418 - MOC DELIGHTS	Site Address 969 STORY RD 6033, SAN JOSE, CA 95122	Inspection Date 02/18/2025
Program PR0427891 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name TRAN, KHANH NGUYET	Inspection Time 14:05 - 15:00

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: Khanh Nguyen T.
Owner

Signed On: February 18, 2025