

# 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> FA0208180 - DUC HUONG	<b>Site Address</b> 2569 S KING RD C-1, SAN JOSE, CA 95122	<b>Inspection Date</b> 10/31/2023
<b>Program</b> PR0307452 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> BUI, ADAM	<b>Inspection Time</b> 17:20 - 18:00
<b>Inspected By</b> HENRY LUU	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> ADAM B.

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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### Comments and Observations

#### Major Violations

Cited On: 10/27/2023

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: 10/31/2023**

Cited On: 10/27/2023

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

**Compliance of this violation has been verified on: 10/31/2023**

#### Minor Violations

N/A

#### Measured Observations

Item	Location	Measurement	Comments
Raw pork	Walk-in refrigerator	40.00 Fahrenheit	
Hot water	Three-compartment sink	127.00 Fahrenheit	
Cooked fancy pork	Three-door upright refrigerator	40.00 Fahrenheit	
Cooked pate	Cook line	164.00 Fahrenheit	Still cooking
Raw pork	Walk-in freezer	35.00 Fahrenheit	
Warm water	Hand wash sink	110.00 Fahrenheit	
Cooked pate	Cook line	187.00 Fahrenheit	
Ground pork	Walk-in freezer	40.00 Fahrenheit	

#### Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a complaint investigation and limited inspection.
- A second complaint investigation conducted concurrently with follow-up inspection.
- Facility has earned a green-pass placard.

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 **11/14/2023**. 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.

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**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



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**Received By:** Adam Bui  
Manager

**Signed On:** October 31, 2023