

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 FA0286327 - LP QUEEN FRESH FRUIT		Site Address 1111 STORY RD 1029, SAN JOSE, CA 95122	Inspection Date 12/09/2024
Program PR0429358 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09		Owner Name LOC TUAN LE	Inspection Time 14:25 - 15:20
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By PHUONG L.	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 12/02/2024

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

Compliance of this violation has been verified on: 12/05/2024

Cited On: 12/02/2024

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 12/09/2024

Minor Violations

Cited On: 12/09/2024

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

Inspector Observations: One dead cockroach observed inside the torn gaskets of the white three-door merchandiser refrigerator.

Facility has obtained additional treatments from licensed pest control service. First treatment was conducted on 12/03/2024, with second treatment conducted on 12/05/2024. Pest control report was provided for review upon request.

Per manager, all shelving was removed for deep cleaning. Floors have been cleaned and sanitized. Refrigerators have been cleaned and sanitized as well.

No other live or dead activity was observed. Observed difficult to reach areas still with heavy accumulation of cockroach feces.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

[COS] Dead cockroach was abated by manager.

Observed heavy presence of fruit flies in kitchen and sales floor.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

Cited On: 11/14/2024

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Compliance of this violation has been verified on: 12/09/2024

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Measured Observations

Item	Location	Measurement	Comments
Hot water	Three-compartment sink	125.00 Fahrenheit	
Warm water	Hand wash sink	102.00 Fahrenheit	

Overall Comments:

- On-site for chargeable follow-up inspection after facility was closed due to a vermin infestation during a routine inspection on 12/2/2024, and again on a follow-up inspection on 12/05/2024.
 - Inspection on 12/2/2024 was conducted for a facility evaluation/change of ownership.
- Facility has corrected the following:
 - K23M - Observed rodents, insects, birds, or animals.
 - Minor activity was still observed, however facility has deep cleaned and sanitized all affected areas. See violation above.
- Facility is hereby authorized to reopen and resume operations.
 - This Division recommends:
 - Obtaining additional service weekly until infestation is completely abated and no activity is observed.
 - Facility may reduce frequency of service depending on activity.
- Continue to address all other violations noted on previous inspection report.

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: LP Queen Fresh Fruit
NEW OWNER: Loc Tuan Le

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP09. An invoice for the permit fee in the amount of \$652.00 + additional 25% for operating without valid health permit will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

- New owner will also be charged \$298 for current follow-up inspection.

The Environmental Health Permit will be effective: 01/01/2025 - 12/31/2025 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

*Structural Review inspection conducted on 12/02/2024

*Permit condition: N/A

*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.

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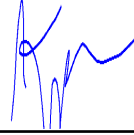
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FACILITY RE-OPENED / PERMIT REINSTATED

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 **12/23/2024**. 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: Phuong L.
Manager
Signed On: December 09, 2024