

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 FA0205675 - DONG PHUONG TOFU & VEGETARIAN	Site Address 1156 STORY RD, SAN JOSE, CA 95122	Inspection Date 04/24/2025
Program PR0305440 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name TROUP, LIEU	Inspection Time 13:20 - 14:10
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By LIEU

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 04/22/2025

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

Compliance of this violation has been verified on: 04/24/2025

Cited On: 04/22/2025

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

Compliance of this violation has been verified on: 04/24/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Fried tofu cubes	Walk-in refrigerator	40.00 Fahrenheit	
Hot water	Three-compartment sink	122.00 Fahrenheit	
Block tofu with wood ear mushroom	Walk-in refrigerator	40.00 Fahrenheit	
Vegetarian "meat" rolls	Walk-in refrigerator	40.00 Fahrenheit	
Curry	Walk-in refrigerator	41.00 Fahrenheit	

Overall Comments:

- On-site for a follow-up inspection after facility earned a conditional pass during a routine inspection.
- Facility has corrected the following
 - K07M - Improper hot and cold holding temperatures:
 - At time of inspection, all PHF items measured within temperature requirements.
 - Any food items maintained out in ambient temperature were subjected to time as a public health control (TPHC) and were properly documented.
 - K08M - Improper using time as a public health control & records:
 - Facility has switched from color coded labels to writing times as which food items are removed from temperature control and placed on TPHC.
 - At time, all PHF items were properly documented and labeled.
 - ** Discussed with owner PHF vs non-PHF items that required TPHC.
- Facility has earned a green pass placard.
- Continue to address all other violations noted on previous inspection report.

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 **5/8/2025**. 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.

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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



Received By: Lieu T
Owner
Signed On: April 24, 2025