

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 FA0207148 - QUAN HUE RESTAURANT		Site Address 1818 TULLY RD 116, SAN JOSE, CA 95122		Inspection Date 11/28/2023	
Program PR0304062 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name TON, THU (ANNIE)		Inspection Time 11:20 - 12:20
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By GIANG	FSC Thu Ton 03/09/2027		

Placard Color & Score YELLOW 73

	RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						S
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		X			N
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		X			N
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								
K37	Vending machines								
K38	Adequate ventilation/lighting; designated areas, use								
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

Major Violations

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

Inspector Observations: Strainer of shredded cabbage, bean sprouts, and herbs maintained out in ambient temperature measured at 58F.

Follow-up By
12/01/2023

PHF items maintained inside the walk-in refrigerator measured as follows:

- Rice pot with approximately 10-15lbs of cooked pork - 47F - from the day before.
- Plastic bag with approximately 1-2lbs of cooked pork hock/feet - 46F - from the day before.
- Numerous bags of raw bean sprouts - 50F - received this morning.
- Numerous flats of raw shelled eggs - 50F - received this morning.
- Multiple containers of raw shrimp - 44F - prepared this morning.
- Large metal container of raw marinated chicken - 59F - prepared this morning.

Ambient temperature of the walk-in refrigerator measured at 48F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Use only small portions of food during preparation so that it does not exceed the maximum amount of time allowed for diligent prep.

[COS] Container of vegetables and herbs were placed under TPHC. Employee stated that items are usually used within 4 hours.

All PHF items inside the walk-in refrigerator from the day before were VC&D. All PHF items prepared today were relocated into food preparation refrigerators, upright freezers, and merchandiser refrigerator to immediately cool.

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, 14125(b), 114141

Inspector Observations: Observed employee washing utensils, skip the final sanitizing step.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] Instructed employee to sanitize all utensils.

Follow-up By
12/01/2023

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Employees' opened beverages observed stored in areas of food preparation.

[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water at critical sinks measured at 118F max.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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

Inspector Observations: Numerous fruit and/or drain flies observed in the kitchen area.

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

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: Ambient temperature of the walk-in refrigerator measured at 48F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Investigate cause and repair in an approved manner.

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Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Ambient	Food preparation refrigerator	41.00 Fahrenheit	
Ambient	Merchandiser refrigerator	36.00 Fahrenheit	
Warm water	Hand wash sink	102.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	Shared dish pit
Ambient	Two-door upright freezer	10.00 Fahrenheit	
Hot water	Ware wash sink - dish pit	121.00 Fahrenheit	
Soup	Cook line	143.00 Fahrenheit	
Cooked sliced beef	Food preparation refrigerator	58.00 Fahrenheit	Just sliced
Fancy pork	Food preparation refrigerator	49.00 Fahrenheit	Just used for preparation
Cooked shrimp	Cook line	159.00 Fahrenheit	

Overall Comments:

- *Two or more major violations were observed during the routine inspection.*
- *A follow-up inspection will be conducted to verify compliance of all major violations.*
- *Subsequent follow-up inspection after first follow-up shall be billed \$290/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$629/hour, minimum two hours, during non-business hours, and upon inspector availability.*
- *The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.*

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 **12/12/2023**. 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.

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: Giang L.
PIC

Signed On: November 28, 2023