

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 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 07/05/2022	
Program PR0304062 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name TON, THU (ANNIE)		Inspection Time 15:30 - 16:55
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By THU (ANNIE)	FSC Thu Ton 03/09/2027		

Placard Color & Score
GREEN
69

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
K02 Communicable disease; reporting/restriction/exclusion	X						S
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		X			
K07 Proper hot and cold holding temperatures			X				
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods			X				S
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		
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	X	
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		X
K45 Floor, walls, ceilings: built, maintained, clean		X
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

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

Inspector Observations: Hand wash station lacked hand soap. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times. [COS] Pump style hand soap was provided temporarily.

Facility's only hand wash station was obstructed with tray placed on top of wash basin. Per manager, the tray was placed on top of the wash basin temporarily since the facility is getting ready to close. [CA] Ensure hand washing stations are unobstructed and easily accessible at all times.

Hand washing station lacks splash guard to protect food stored on rolling cart adjacent to sink. [CA] A minimum 6" high metal splash guard spanning the full length of the drainboard shall be installed if the handwash sink is installed less than 24" away from the warewash drainboard.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: One employee's food handler card is expired. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Multiple PHF items maintained inside the preparation refrigerator measured above 41F.
- Cooked pork hock measured at 56F. Per PIC, item was defrosted in the morning and then maintained inside the preparation refrigerator.
- Cooked vermicelli actively cooling inside the top inserts measured at 71F.
- Fancy pork (cha) maintained inside the top insert measured at 54F.
Ambient temperature of the preparation refrigerator measured between 40F to 45F.
[CA] PHFs shall be held at 41F or below or at 135F or above. Discontinue cooling hot food items inside the top inserts of the preparation refrigerator.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Four plastic containers of cooked pork actively cooling on the preparation table. Per PIC, items were just cooked within 20 to 30 minutes and is cooled before relocating into the freezer. [CA] Cool foods using approved containers which facilitate heat transfer, such as metal. Ensure PHF are cooled rapidly from 135F to 70F or below within 2 hours and from 70F to 41F or below within an additional 4 hours.

Approved cooling methods include:

- 1) Placing the food in shallow pans.**
- 2) Separating the food into thinner or smaller portions.**
- 3) Using rapid cooling equipment (Ex. blast chiller).**
- 4) Using containers that facilitate heat transfer (ex. stainless steel).**
- 5) Adding ice as an ingredient.**
- 6) Using ice paddles.**
- 7) Using an ice bath and stirring frequently.**
- 8) Accordance with a HACCP plan.**

Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

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

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Inspector Observations: Hot water at the two-compartment ware washing sink measured at 118F max. Hot water at the food preparation sink measured at 115F. [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 old rodent droppings observed in the following areas:

- On metal shelf behind the microwave across from the deep fryer.
 - On floor at corner between the two metal storage racks.
- [CA] Clean and sanitize area of dead cockroaches or old droppings.**

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: Heavy accumulation of grease, oil, and food debris observed on cook line equipment:

- In-between deep fryer, especially on the splash guard
- Grease and food catch tray underneath the burners.

[CA] Clean and maintain equipment.

Observed cardboard used to line multiple shelves throughout the facility. [CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Heavy build up of grease and soot observed on ventilation hoods. Per PIC, facility is past due for cleaning. [CA] Clean mechanical exhaust hood and/or filters of grease accumulation.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Back door of facility was kept slightly opened during time of inspection. [CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Heavy build up of grease and food debris observed on floors in the following locations:

- Under the two-compartment ware wash sink.
- Underneath the center preparation area.
- Underneath the cook line.
- Underneath shelves near the water heater.
- Underneath refrigeration units.

[CA] Clean and maintain floors.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
Bean sprouts	Walk-in refrigerator	41.00 Fahrenheit	
Cooked rice	Rice warmer	149.00 Fahrenheit	
Raw shelled eggs	Walk-in refrigerator	43.00 Fahrenheit	
Diced pork	Preparation table	177.00 Fahrenheit	Actively cooling
Chlorine sanitizer	Mechanical ware wash machine	50.00 PPM	Facilities in common
Soup	Cook line	193.00 Fahrenheit	
Cooked pork blood	Cook line	170.00 Fahrenheit	

Overall Comments:

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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 7/19/2022. 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: Annie
Manager

Signed On: July 05, 2022