

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 FA0208156 - QUE HUONG FAST FOOD	Site Address 2549 S KING RD A1, SAN JOSE, CA 95122	Inspection Date 01/22/2025
Program PR0307431 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name AN HUYNH	Inspection Time 14:00 - 15:50
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By BIEN

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 01/16/2025

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: 01/22/2025

Cited On: 01/16/2025

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

Compliance of this violation has been verified on: 01/22/2025

Cited On: 01/16/2025

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

This violation found not in compliance on 01/22/2025. See details below.

Cited On: 01/22/2025

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

Inspector Observations: PIC stated that PHF items maintained on the right half of the steam table, rather than subjected to time as a public health control (TPHC) are supposed to be kept on temperature control. Items measured as follows:

- Baked chicken - 87F.
- Braised pork belly with hardboiled eggs - 120F to 132F.
- Braised chicken - 115F.
- Lemon grass tofu - 77F.
- Mackerel with pineapple - 109F (fish maintained above sauce) to 141F
- Pork belly with shrimp - 120F.

Times for items above were documented inside log book for all food items offered. Items were maintained at the temperature danger zone for approximately 3 hours, with some exceeding 4 hours.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS/SA] Items maintained at temperature exceeding 4 hours were VC&D. All other items held for less than 4 hours were subjected to TPHC and shall be discarded after 4 hours.

Cited On: 01/16/2025

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

This violation found not in compliance on 01/22/2025. See details below.

Cited On: 01/22/2025

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

Inspector Observations: Food items subjected to TPHC were observed still offered for sale after the maximum 4 hour time limit. Various items subjected to TPHC were not documented on log.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4

Follow-up By
01/27/2025

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hours, and written procedures shall be readily available for review.

Provide new temperature log and or updated written procedures upon follow-up inspection.

* TPHC written procedures were provided to PIC.

[COS] Items exceeding the maximum 4 hour time limit were removed and V&D. Times were provided/confirmed with PIC for all other food items.

Cited On: 01/16/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

This violation found not in compliance on 01/22/2025. See details below.

Cited On: 01/22/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Numerous large pots of braised pork belly, braised hardboiled eggs, and braised fish, maintained at the metal rolling cart measured between 90F to 110F. Manager stated that items were cooked approximately one hour and thirty minutes prior. No active cooling methods were employed. Managers stated that items will be kept stagnant for another one or two before being relocated into the walk-in refrigerator to continue the cooling process.

Follow-up By
01/27/2025

[CA] Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F or below within 2 hours and from 70°F to 41°F 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.

[COS] Items were reheated on the stove to 165F to be properly cooled.

Cited On: 01/16/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 01/22/2025

Cited On: 01/22/2025

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: Kitchen employee observed utilizing three-compartment sink as a food preparation sink to prepare raw fish. Employee then set up three-compartment sink without first washing and sanitizing the entire sink.

Follow-up By
01/27/2025

[CA] The warewash sink, if used to wash wiping cloths, wash produce, or thaw food, shall be cleaned and sanitized before and after each specific use.

[COS] Instructed manager to drain solutions and to clean and sanitize sink before conducting ware washing.

Minor Violations

Cited On: 01/22/2025

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 three-compartment sink measured at 110F.

[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.

Cited On: 01/16/2025

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

Compliance of this violation has been verified on: 01/22/2025

Measured Observations

Item	Location	Measurement	Comments
Raw chicken	Walk-in refrigerator	40.00 Fahrenheit	
Cooked chicken	Walk-in refrigerator	41.00 Fahrenheit	
Cooked pork	Walk-in refrigerator	38.00 Fahrenheit	
Soup	Walk-in refrigerator	41.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 1/16/2025.
- Facility has earned a second conditional pass.
 - See violations above.
- Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non-business hours, and upon inspector availability.
 - Continue to address all violations noted on routine inspection and follow-up inspection report.
 - This Division recommends downsizing menu and amount of food prepared.
 - Facility has not taking any corrective actions to provide adequate space for food storage and food preparation.
 - Employees observed preparing food on cutting boards and colanders placed on stools and inverted plastic produce baskets.
 - Food preparation and food observed stored on floor in kitchen and in walk-in refrigerator and walk-in freezer.
 - Walk-in freezer is completely filled with food items stacked from the floor to the ceiling.
 - Food containers observed stacked on top of each other and/or on buckets.
- 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 2/5/2025. 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.

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: An
Owner
Signed On: January 22, 2025