

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 FA0207926 - DUC HUONG		Site Address 2345 MCKEE RD, SAN JOSE, CA 95116		Inspection Date 01/09/2025		Placard Color & Score GREEN 66		
Program PR0304681 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name CHA LUA DUC HUONG SANC		Inspection Time 10:00 - 12:00			
Inspected By YUEN IP		Inspection Type ROUTINE INSPECTION		Consent By THANH				FSC Not Available

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use			X	X			N
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible			X	X			N
K07	Proper hot and cold holding temperatures	X						N
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods			X				N
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding		X		X			N
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						S
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	X	
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented	X	
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips	X	
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		
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

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: Grilled pork is reheated in microwave and placed in steam table for hot holding.

Temperature internal measured between 98F-120F. Surface temperature measured at 170F. Per PIC, usually pork is reheated for 12 minutes and put in steam table.

[CA] Any PHF that has been cooked, cooled, and reheated for hot holding shall be reheated to a minimum internal temperature of 165°F for 15 seconds.

[COS] Education provided. Employee stirred pork and reheat again.

Minor Violations

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

Inspector Observations: Food safety manager certificate and food handler cards are expired.

[CA] Provide valid certificate and food handler card.

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

Inspector Observations: Employee was eating in the food prep area where another employee was cracking eggs on food prep table.

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

[COS] Directed employee to eat outside and away from food prep area.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Hand wash sink in the front was blocked with 2 dirty coffee jars. Another hand wash sink in close proximity.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] PIC relocated dirty jars to warewash.

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

Inspector Observations: Cooked grilled pork measured at 81-83F in center and 68-70F on the surface in walk-in fridge. Per PIC, food was cooked this morning about 1.5 hours ago and just relocated to walk-in fridge. Observed all containers of cooling grilled pork was covered with plastic wrap.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 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] Education provided. Employee cool food and stir the grilled pork to ensure food is cooled.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: 2 boxes of raw chicken thawing on drainboard for 2 compartment sink. Per PIC, raw chicken is thawed for 2 hours and prep after. Chicken measured at 24F.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

[COS] Education provided and PIC relocated chicken to walk-in fridge.

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K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Bags of flour and bucket of vinegar stored on the floor.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Items in customer grab and go reach-in fridge did not have label. (including pickled vegetables, coconut jelly)

[CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Missing chlorine test strip to measure sanitizer (chlorine/bleach) concentration.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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: Black debris built up on the gasket of the walk-in steamer in the back. Part of the gasket is torn in steamer.

[CA] Clean and maintain equipment

Sealant is almost falling in some part of hood.

[CA] Remove almost falling sealant and reseal if necessary.

Cardboard was used as liner on shelves at cookline area.

[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.

Uneven butcher block near 2 compartment sink. A few small holes observed on butcher block.

[CA] Surfaces of equipment shall be smooth, easily cleanable, nonabsorbent, durable, and maintained in good repair.

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

Inspector Observations: Missing light cover in walk-in freezer.

[CA] Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles.

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

Inspector Observations: Debris built up on the floor in walk-in freezer.

[CA] Clean and maintain floor.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper reheating procedures for hot holding.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper cooling methods.

Needs Improvement - Proper eating, tasting, drinking, tobacco use.

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Measured Observations

Item	Location	Measurement	Comments
Grilled pork	Walk-in fridge	81.00 Fahrenheit	Internal temperature. Cooling for 1.5 hours. Surface 70F.
Dac Biet meat	Open top fridge	41.00 Fahrenheit	
Half and half	2 doors reach-in fridge	37.00 Fahrenheit	
Grilled pork	Steam table	120.00 Fahrenheit	
Dac Biet meat	Open top fridge	38.00 Fahrenheit	
Water	Hand wash sink restroom	100.00 Fahrenheit	
Grilled pork	On counter just reheated	112.00 Fahrenheit	
Water	2 compartment sink	126.00 Fahrenheit	
Grilled pork	On counter just reheated	98.00 Fahrenheit	
Pandan waffle mix	Counter fridge	38.00 Fahrenheit	
Water	Hand wash sink front	100.00 Fahrenheit	
Water	3 compartment sink	130.00 Fahrenheit	
Raw chicken	Thawing on drainboard	24.00 Fahrenheit	
Water	Hand wash sink kitchen	100.00 Fahrenheit	
Chicken curry	open top fridge near 3 compartment sink	37.00 Fahrenheit	
Chlorine	3rd compartment sink	100.00 PPM	
Shelled eggs	Counter fridge near 3 compartment sink	40.00 Fahrenheit	
raw meat	Walk-in fridge	38.00 Fahrenheit	
Glutinous rice wine	2 doors sliding display case	41.00 Fahrenheit	
Coconut	3 doors reach-in fridge customer grab n go	39.00 Fahrenheit	

Overall Comments:

Reviewed TPHC log. Observed there is no TPHC log in the afternoon for previous day. Per PIC, usually food sold out fast in afternoon and therefore, employee did not log time.

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 hours, and written procedures shall be readily available for review. PIC will inform afternoon crew.

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 1/23/2025. 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: Thanh
PIC

Signed On: January 09, 2025