

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 08/08/2025
Program PR0304681 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name CHA LUA DUC HUONG SANC	Inspection Time 14:35 - 15:20
Inspected By JENNIE PENALOZA	Inspection Type FOLLOW-UP INSPECTION	Consent By TIEN VU

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/05/2025

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

This violation found not in compliance on 08/08/2025. See details below.

Cited On: 08/08/2025

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

Inspector Observations: Observed multiple food out of temperature in the sandwich prep unit between 45-50F; observed food containers overstacked.

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

[SA] Relocate excessive food back in walk-in cooler and create an ice bath for all food in prep unit.

Cited On: 08/05/2025

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: 08/08/2025

Cited On: 08/05/2025

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, 114125(b), 114141

This violation found not in compliance on 08/08/2025. See details below.

Cited On: 08/05/2025

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Compliance of this violation has been verified on: 08/08/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
ham	top well prep sink	45.00 Fahrenheit	
ham	top well prep unit	41.00 Fahrenheit	
liver spread	top well prep unit	45.00 Fahrenheit	
chicken	top well prep unit	50.00 Fahrenheit	
ham	prep table	45.00 Fahrenheit	
pork belly	walk-in cooler	41.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
pork	walk-in cooler	41.00 Fahrenheit	
chicken	walk-in cooler	41.00 Fahrenheit	

Overall Comments:

Observed 3 comp sink properly set up with 100 ppm chlorine.

No adulteration of food observed. Observed TPHC for food items in front area of store.

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48 Hour payment notice populated during this report; Specialist observed payment invoice received by email yesterday showing proof of payment.
if payment is not received/cleared, a follow up will be conducted.

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 **8/22/2025**. 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: Tien Vu
Manager
Signed On: August 08, 2025