

# 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 FA0286327 - LP QUEEN FRESH FRUIT	Site Address 1111 STORY RD 1029, SAN JOSE, CA 95122	Inspection Date 03/04/2026
Program PR0429358 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name LOC TUAN LE	Inspection Time 13:00 - 14:10
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By PHUONG L.

Placard Color & Score

**RED**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 02/24/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**This violation found not in compliance on 03/04/2026. See details below.**

Cited On: 03/04/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: 1. Observed Vermin: Documented in the following areas:**

Follow-up By  
03/10/2026

- **Live cockroaches observed in the following areas:**
  - **2+ crawling on the chest freezer by the cashier.**
  - **5+ inside the crevices of the right hinge of the chest freezer across from the inoperable three-door merchandiser refrigerator.**
    - **1+ inside the gaskets of the three-door merchandiser refrigerator at the corner of the facility.**
    - **5+ crawling in-between the crevice of the two wooden fruit display cases at the left side of the sales floor.**
    - **10+ crawling in-between the crevice of the wooden fruit display cases to the right of the facility where the bananas are displayed.**
      - **Crawling on wall at the front of the facility.**
      - **Crawling on the one-door upright freezer in the kitchen of the facility.**
      - **Crawling between the crevices of the wall and ceiling in the kitchen of the facility.**
      - **10+ on sticky monitoring traps placed inside the shelves under the cashier area.**
- **Rodent droppings observed in the following areas:**
  - **20+ on floor behind the white wooden display case behind the ice cream freezer.**
  - **20+ on floor in the rear walkway of the facility through the mall.**
  - **20+ inside the shelves underneath the cashier area.**
  - **10+ on floor in-between the merchandiser refrigerators.**

**[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.**

#### Requirements Before Reopening:

1. **Email the signed and completed Reopening Checklist to the assigned inspector.**
2. **Submit a copy of the pest control report from a licensed provider.**

#### Minor Violations

Cited On: 03/04/2026

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations: Heavy accumulation of grime debris still observed throughout the facility:**

- **Door railings/guides of the merchandiser refrigerators on the sales floor.**
- **On fruit display cases.**
- **Gaskets of refrigerators in the kitchen area.**

**[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.**

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Cited On: 03/04/2026

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: Accumulation of items unrelated to the food facility maintained in the back hallway of the facility.**

**[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.**

Cited On: 02/24/2026

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

**Compliance of this violation has been verified on: 03/04/2026**

Cited On: 03/04/2026

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

**Compliance of this violation has been verified on: 03/04/2026**

## Measured Observations

N/A

## Overall Comments:

- On-site for operator schedule follow-up inspection after facility was closed due to evidence of a vermin infestation.
- Facility is to remain closed until vermin infestation is completely abated.
- Subsequent follow-up inspection shall be billed at \$282/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of 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 red placard. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.
- Facility shall:
  - Provide pest control report from a licensed pest control company that indicates the type of control measures taken and that the facility has been treated.
  - Eradicate all live and dead rodents and insects from the facility.
  - Clean and sanitize the affected area(s) and equipment.
  - Dispose of all food items that have been adulterated/contaminated.
  - Seal holes (e.g. in walls and ceilings, repair coved base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed; screen openable windows.
  - Eliminate harborage inside and outside of the facility - remove unused/cast-off equipment, contributory vegetation, etc.)
  - Eliminate food and water sources inside and outside the facility.
  - Properly store items (e.g. at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas).
  - Properly store and dispose of garbage and other waste (e.g. bagged wastes, keep dumpster lids closed, frequent removal).

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## CLOSURE / PERMIT SUSPENSION NOTICE

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 **3/18/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### 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



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**Received By:** Phuong L.  
Manager

**Signed On:** March 04, 2026