

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 FA0208180 - DUC HUONG		Site Address 2569 S KING RD C-1, SAN JOSE, CA 95122	Inspection Date 09/22/2022
Program PR0307452 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name BUI, ADAM	Inspection Time 14:35 - 15:15
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By LOAN	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 09/20/2022

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

This violation found not in compliance on 09/22/2022. See details below.

Cited On: 09/22/2022

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Numerous employees returning to work from break attempted to don on gloves and start work before washing hands. [CA] Ensure employees are washing hands as required.

- Immediately before engaging in food preparation, including working with non-prepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
 - After touching bare human body parts other than clean cleans and clean, exposed portions of arms.
 - After using the toilet room.
 - Before initially donning gloves for working with food.
 - After engaging in other activities that contaminates the hands.
- [COS] Instructed employees to wash hands prior to starting work.**

Cited On: 09/20/2022

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

Compliance of this violation has been verified on: 09/22/2022

Minor Violations

Cited On: 09/22/2022

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: One dying cockroach observed on floor by desk in front of the three compartment sink. Per PIC, facility was serviced by pest control company on 9/14/2022. No other activity was observed during the follow-up. [CA] Maintain facility clean and free of vermin.

Measured Observations

Item	Location	Measurement	Comments
Cha com	Two-door upright refrigerator	40.00 Fahrenheit	Pork roll with sticky rice
Fermented pork	One-door merchandiser	35.00 Fahrenheit	
Hot water	Three-compartment sink	126.00 Fahrenheit	
Raw pork	Walk-in refrigerator	38.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a complaint investigation.

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 **10/6/2022**. 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.

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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: Loan
PIC

Signed On: September 22, 2022