

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 FA0254828 - QUYNH - MAI QUAN		Site Address 2435 S KING RD 20, SAN JOSE, CA 95122	Inspection Date 08/28/2026
Program PR0371963 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name HAI CHI EM, LLC	Inspection Time 10:30 - 11:30
Inspected By JOSHUA LUCES	Inspection Type LIMITED INSPECTION	Consent By VU	

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

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

Inspector Observations: 1. Observed Vermin: Documented german cockroach activity in the following areas:

- One live adult in the metal bracket below the right drainboard of the preparation sink
- One live adult on the wall above the preparation sink/below the stainless steel shelving
- At least 4 adults at the space between the wall and stainless steel backing below/behind the preparation sink
- One live adult in the torn gasket of the reach in preparation cooler unit adjacent to the three compartment sink
- One live adult on the side of the three compartment sink where the drain board was removed
- One dead adult at the juncture between the FRP and stainless steel base coving below the left compartment of the preparation sink
- Two live adults on the exterior of the Hoshizaki ice machine
- Numerous dead cockroaches in the interior of the ice machine
- 1 egg casing wedged behind the wall mounted knife rack at the left side of the preparation sink

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Anjani Sircar

4. Notification: The person in charge during inspection, Vu, has been informed that the facility must close immediately.

[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

K14 - 3 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

Inspector Observations: Observed cockroach carcasses inside of the ice machine that is currently not in use.

[CA] Remove the cockroaches and clean and sanitize the interior of the ice machine once activity is abated

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Observed residential pesticides in facility.

[CA] Discontinue using residential pesticides inside of facility. Only approved products can be applied by a licensed pest control in a commercial kitchen.

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: Observed the gaskets to be damaged at the reach in preparation cooler adjacent to the three compartment sink.

Follow-up By
08/29/2026

OFFICIAL INSPECTION REPORT

Facility FA0254828 - QUYNH - MAI QUAN	Site Address 2435 S KING RD 20, SAN JOSE, CA 95122	Inspection Date 08/28/2026
Program PR0371963 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name HAI CHI EM, LLC	Inspection Time 10:30 - 11:30

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: 1. Observed multiple holes/gaps at the wall behind the preparation sink that can provide harborage to vermin.

[CA] Seal all gaps to prevent the harborage of vermin.

2. Observed an accumulation of boxes and unused equipment behind and around the ice machine.

[CA] Remove unnecessary items to prevent the attraction and harborage of vermin.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

A limited inspection was conducted on this date. The change of ownership could not be completed on this date due to the presence of a cockroach infestation.

This facility shall remain closed until all major violations have been verified corrected by this department.

Facility is to immediately cease and desist all operations, including but not limited to food preparation, service, handling, distribution, and sale.

Subsequent follow-up inspection after first follow-up shall be billed \$282/hour, minimum one hour, during normal business hours (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. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

If this facility is found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

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 **9/11/2026**. 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.'

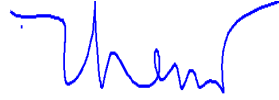
You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have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

OFFICIAL INSPECTION REPORT

Facility FA0254828 - QUYNH - MAI QUAN	Site Address 2435 S KING RD 20, SAN JOSE, CA 95122	Inspection Date 08/28/2026
Program PR0371963 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name HAI CHI EM, LLC	Inspection Time 10:30 - 11:30

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: VAN Duong
Cook
Signed On: August 28, 2026