

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 FA0206522 - MANLEY DONUTS		Site Address 1592 MERIDIAN AV, SAN JOSE, CA 95125		Inspection Date 06/25/2024	
Program PR0302738 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name YONG, SOPPANY		Inspection Time 11:00 - 11:50
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By SOPOEURN	FSC Peter Yong 12/19/24		

Placard Color & Score
GREEN
88

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

OFFICIAL INSPECTION REPORT

Facility FA0206522 - MANLEY DONUTS	Site Address 1592 MERIDIAN AV, SAN JOSE, CA 95125	Inspection Date 06/25/2024
Program PR0302738 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name YONG, SOPPANY	Inspection Time 11:00 - 11:50
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Major: Measured the following PHFs holding between 50F - 55F in 2 door cold top/reach in for less than 4 hours: sliced tomato and shell eggs. [CA] Maintain all PHFs cold held at or below 41F. [COS] Operator directed to add ice into unit.

Minor: Measured the following food holding between 46F - 48F in 2 door cold top for less than 4 hours: sliced ham, sausage and sliced cheese. [CA] Maintain all PHFs cold held at or below 41F.

Minor Violations

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: 1. Measured ambient air temperature of 2 door reach in/cold top between 48F - 49F. [CA] Repair refrigeration unit to maintain all PHFs cold held at or below 41F.

2. Found aluminum foil used to line shelf adjacent to 2-compartment sink. [CA] Discontinue the use of aluminum foil to line shelves, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

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

Inspector Observations: Found damage wall below 2-compartment sink (left side). [CA] Seal all holes gaps and crevices to prevent entrance and harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
ambient	2 door cold top/reach in	48.00 Fahrenheit	between 48F - 49F.
milk	2 door upright	39.00 Fahrenheit	
pastries	1 door upright freezer	22.00 Fahrenheit	
beverage	2 door sliding	28.00 Fahrenheit	
sliced cheese	2 door cold top	47.00 Fahrenheit	
shell eggs	2 door reach in	55.00 Fahrenheit	for less than 4 hours. COS-add ice
warm water	handsink (2-comp & RR)	100.00 Fahrenheit	
beverage	2 door sliding	35.00 Fahrenheit	
sliced ham	2 door cold top	46.00 Fahrenheit	
sausage	2 door cold top	48.00 Fahrenheit	
sliced tomato	2 door cold top	50.00 Fahrenheit	between 50F - 51F, for less than 4 hours. COS-add ice
hot water	2-comp	120.00 Fahrenheit	

Overall Comments:

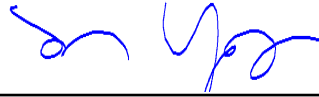
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **7/9/2024**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0206522 - MANLEY DONUTS	Site Address 1592 MERIDIAN AV, SAN JOSE, CA 95125	Inspection Date 06/25/2024
Program PR0302738 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name YONG, SOPPANY	Inspection Time 11:00 - 11:50

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: Sopoeurn Yong
PIC

Signed On: June 25, 2024