

**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 FA0271404 - QUAN THE AM TEMPLE		Site Address 1315 MCLAUGHLIN AV, SAN JOSE, CA 95122	Inspection Date 02/05/2026
Program PR0409810 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name BAO, TUONG	Inspection Time 13:00 - 13:50
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By CHI	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 01/21/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Compliance of this violation has been verified on: 02/05/2026**

Cited On: 01/29/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Compliance of this violation has been verified on: 02/05/2026**

Cited On: 01/21/2026

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

**Compliance of this violation has been verified on: 02/05/2026**

Cited On: 01/29/2026

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

**Compliance of this violation has been verified on: 02/05/2026**

**Minor Violations**

Cited On: 02/05/2026

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: Hot water at the three-compartment sink and two-compartment sink measured at 115F.**

**[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.**

Cited On: 02/05/2026

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations: Minor leak observed below the waste drain of the three-compartment sink.**

**[CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system. Investigate cause and repair in an approved manner.**

**[COS] Plumbing was secured.**

Cited On: 02/05/2026

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

**Inspector Observations: Dead cockroaches were observed inside hand soap.**

**[CA] Clean and sanitize area of dead cockroaches.**

**[COS] Hand soap dispenser was washed and sanitized. Hand soap was replaced.**

Cited On: 02/05/2026

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: Observed leak at the faucet of the hand wash sink.**

**[CA] Repair plumbing fixture and maintain in clean and good repair.**

**[COS] Plumbing was repaired.**

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## Measured Observations

Item	Location	Measurement	Comments
Warm water	Hand wash sink	103.00 Fahrenheit	

## Overall Comments:

- On-site for operator scheduled follow-up inspection after facility was closed due to evidence of a vermin infestation.
- Current inspection is chargeable.

- Facility is hereby authorized to reopen and resume operations.

- Prior to reopening:

- Conduct final cleaning and sanitization of all food contact and non-food contact surfaces.
- Ensure all refrigeration units are operating and able to maintain PHF at 41F and below.

- Continue to address all other violations noted on previous inspection reports.

\*\* Note:

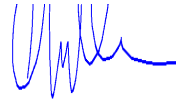
- Employee stated that the facility is pending approval from city for remodeling of the kitchen.
- A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at [www.ehinfo.org](http://www.ehinfo.org) to obtain plan check requirements.

## FACILITY RE-OPENED / PERMIT REINSTATED

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 2/19/2026. 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.

### 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: Chi L.  
Volunteer  
Signed On: February 05, 2026