

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 FA0208180 - DUC HUONG		Site Address 2569 S KING RD C-1, SAN JOSE, CA 95122	Inspection Date 09/20/2022
Program PR0307452 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name BUI, ADAM	Inspection Time 12:45 - 13:45
Inspected By HENRY LUU	Inspection Type LIMITED INSPECTION	Consent By LOAN	

Placard Color & Score YELLOW N/A
--

Comments and Observations

Major Violations

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

Inspector Observations: Multiple employees observed eating and/or drinking in the kitchen and continuing onto food preparation without washing hands. Multiple employees returning from break, donning on gloves, and attempting to start food preparation without first washing hands. When instructed to wash hands, employee simply rinsed hands with water at the food preparation sink. Second employee when instructed to wash hands, washed hands with gloves still donned on. [CA] Ensure employees are properly washing hands as required. Properly wash hands with soap, warm water and dry using single use paper towels as required. Ensure gloves are removed prior to hand washing. [COS] Instructed employees to wash hands before resuming food preparation.

Follow-up By
09/22/2022

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

Inspector Observations: Multiple prepackaged pork rolls, rice noodles, and savory items maintained at the front service area subjected to TPHC lacked appropriate labels. Per PIC, items were just steamed and brought out. Temperatures measured between 85F to 120F. [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. [COS] PIC provided time labels for all items.

Follow-up By
09/22/2022

*** Repeat violation. See routine inspection report from 7/21/2022 for directive. ***

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Employees' opened beverages and half eaten food stored on food preparation counters and/or shelves above food preparation areas. Observed employee's half eaten baguette stored on top of unused plastic wrap. Employees observed actively eating crackers while conducting food preparation. [CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Numerous tubs of raw ground pork and cases of raw pork maintained out in ambient temperature not in active preparation. Raw pork maintained inside the preparation sink measured between 41F to 45F. Tubs of ground pork measured between 45F to 51F. Employees returned from break and continued on with food preparation. [CA] PHFs shall be held at 41F or below or at 135F or above. Use only small portions of food during preparation so that it does not exceed the maximum amount of time allowed for diligent prep.

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

Inspector Observations: Numerous live flies observed throughout kitchen. [CA] Use any and all approved methods to abate flies.

Performance-Based Inspection Questions

N/A

OFFICIAL INSPECTION REPORT

Facility FA0208180 - DUC HUONG	Site Address 2569 S KING RD C-1, SAN JOSE, CA 95122	Inspection Date 09/20/2022
Program PR0307452 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name BUI, ADAM	Inspection Time 12:45 - 13:45

Measured Observations

N/A

Overall Comments:

- *On-site for complaint investigation.*
- *Two or more major violations were observed during the investigation. As a result, a limited inspection was conducted. Facility earned a conditional pass.*
- *A follow-up inspection will be conducted to verify compliance of all major violations.*
- *Subsequent follow-up inspection after first follow-up shall be billed \$219/hour during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$493/hour during non-business hours, and upon inspector availability.*

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 **10/4/2022**. 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.

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 20, 2022