

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 FA0205306 - DUC HUONG SANDWICHES / BAKERY		Site Address 1020 STORY RD C, SAN JOSE, CA 95122	Inspection Date 11/13/2025
Program PR0306812 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name JEANETTE BUI	Inspection Time 14:00 - 14:50
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By NGUYET V.	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 11/10/2025

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

Compliance of this violation has been verified on: 11/13/2025

Cited On: 11/04/2025

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

Compliance of this violation has been verified on: 11/10/2025

Cited On: 11/04/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 11/13/2025

Cited On: 11/10/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 11/13/2025

Minor Violations

Cited On: 11/13/2025

K11 - 3 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: Spicy Korean pork and vegetarian maintained at the hot holding unit measured between 87F in the middle to 170F on the outer edges.

Employees stated that the items was taken out of the walk-in refrigerator and was reheated in the microwave for two revolutions, approximately 12 minutes. Observed water in the hot holding unit only touching the bottom quarter section of each container.

[CA] Any PHF that has been cooked, cooled, and reheated for hot holding shall be reheated to a minimum internal temperature of 165°F for 15 seconds. Stir PHF items during the reheating process to ensure the minimum internal temperature is met.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Cooked pork belly	Walk-in refrigerator	38.00 Fahrenheit	
Sliced cold cut meats	Walk-in refrigerator	40.00 Fahrenheit	
Vegetarian	Walk-in refrigerator	37.00 Fahrenheit	
Fancy pork roll	Walk-in refrigerator	41.00 Fahrenheit	
Sliced BBQ pork	Hot holding unit	174.00 Fahrenheit	
Spicy Korean pork	Walk-in refrigerator	38.00 Fahrenheit	
Hot water	Three-compartment sink	128.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 11/4/2024, and on the first follow-up on 11/10/2025.
- Current inspection is chargeable.

