

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 FA0206682 - D-D DELIGHT		Site Address 1645 FLICKINGER AV, SAN JOSE, CA 95131	Inspection Date 08/05/2026
Program PR0301835 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name DUY LE	Inspection Time 12:40 - 13:50
Inspected By ALEXANDER ALFARO	Inspection Type LIMITED INSPECTION	Consent By ROMEO	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations:

Trays of tomato garlic rice were measured between 45-50F. Per Chef, they were placed into the walk in cooler to cool since yesterday.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Trays were discarded. See VC&D report.

Follow-up By
08/12/2026

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Staff were observed handling raw seafood and then applied hand sanitizer to gloved hands. Line cook then rinsed gloved hands.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves.

[COS] Head chef instructed line cook to remove gloves and properly wash hands. No direct contamination of foods or food related surfaces was observed.

Follow-up By
08/12/2026

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

Inspector Observations:

Short rib stored in the bottom section of the prep cooler was measured between 47-48F. Per Chef, they moved it from the walk in cooler to the prep cooler about 2 hours prior.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Short ribs were moved to the walk in cooler to cool back down.

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

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Inspector Observations:

1. Rodent droppings were observed on the floor behind the upright cooler by the front entrance.

**Follow-up By
08/12/2026**

2. Rodent droppings were observed on the ceiling above the water heater behind metal meshing.

3. Rodent droppings were observed on crates holding to go cups in the outdoor storage closets.

[CA] Clean and sanitize area of droppings.

Notes: Pest control reports from 7/20/2026 and 7/31/2026 indicate no vermin activity observed.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

Facility is storing food (produce, open PHFs) and food related equipment (refrigerators, prep tables, unsealed to go containers, cups, and trays) outside the facility in the back alleyway.

**Follow-up By
08/12/2026**

[CA] Food or food related equipment shall be stored in an approved fully enclosed food facility. Cease use of the exterior premises for storage of food and food related equipment. Discard any contaminated products.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Bulk food containers in the dry storage room lack scoopers with handles.

[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations:

The dumpster area has an accumulation of debris and were uncovered.

[CA] Refuse containers shall be covered at all times when not in use. Refuse enclosure area not kept clean of debris to prevent buildup of soil and attractants for vermin.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

Repeat Violation: The restroom door lacked a self-closing device.

[CA] Install a self-closing device on the restroom door.

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

Inspector Observations:

There is a gap in the wall currently filled with steel wool where the rodent droppings were observed behind the upright cooler.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Water	Handwash Sink - Restroom	100.00 Fahrenheit	
Short Rib	Prep Cooler - Bottom	49.00 Fahrenheit	
Pho Broth	Range	188.00 Fahrenheit	
Garlic Tomato Rice	Walk in Cooler	45.00 Fahrenheit	
Short Rib	Walk in Cooler	41.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Soft Shell Crab	Drawer Cooler	37.00 Fahrenheit	
Garlic Tomato Rice	Walk in Cooler	47.00 Fahrenheit	
Cheese	Drawer Cooler	41.00 Fahrenheit	
Garlic Tomato Rice	Rice Cooker	150.00 Fahrenheit	
Ube Sauce	Upright Cooler	40.00 Fahrenheit	
Soft Shell Crab	Final Cook	197.00 Fahrenheit	
Chlorine - Dishwasher	Upright Cooler	50.00 PPM	
Water	Handwash Sink	100.00 Fahrenheit	
Garlic Tomato Rice	Walk in Cooler	50.00 Fahrenheit	
Soft Shell Crab	Walk in Cooler	41.00 Fahrenheit	
Milk	Upright Cooler	40.00 Fahrenheit	

Overall Comments:

Notes:

- A foodborne illness investigation was conducted alongside this limited inspection.

- A follow up inspection will be conducted within 5 business days. The first follow up inspection will be free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$282.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, 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 **8/19/2026**. 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: Chef Romeo
Chef

Signed On: August 05, 2026