

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 FA0211837 - DONUT DEN		Site Address 2482 DE LA CRUZ BL, SANTA CLARA, CA 95050		Inspection Date 11/18/2024		Placard Color & Score YELLOW 74		
Program PR0304111 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SAMEDY ENG		Inspection Time 13:45 - 15:15			
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By SAMEDY ENG	FSC SAMEDY ENG 02/17/25					

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		X			N
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		X
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		X
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		X
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: *Observed the rear handwash sink was full of objects (plastic containers, bottles) and it was difficult to dispense liquid soap from the soap dispenser. Observed the front handwash sink's paper towel dispenser was empty.*

Follow-up By
11/21/2024

[CA] *Keep handwash sinks unobstructed and easily accessible at all times. Soap and paper towels must be stocked and readily available.*

[COS] *The objects were removed from the rear handwash sink. Paper towels were provided at the front handwash sink, and another pump bottle of soap was placed at the rear handwash sink.*

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

Inspector Observations: *Measured temperature of hard boiled shell eggs in basket in front service area to be 74F. Per PIC, eggs were cooled via cold water, stored in a refrigerator, and left on the counter for an hour.*

Follow-up By
11/21/2024

[CA] *Keep potentially hazardous foods at 41F and below or 135F and above.*

[COS] *Eggs were moved to the prep refrigerator.*

Minor Violations

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: *Inside the grab-and-go refrigerator: observed prepackaged cups of orange juice lacked labels.*

[CA] *Food prepackaged in a food facility shall bear a label that includes:*

- The common name of the food.*
- If made from two or more ingredients, a list of ingredients in order of weight.*
- Quantity of the contents.*
- Name and place of business of the manufacturer, packer, or distributor.*

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: *Inside the front bulk sugar bin: Observed scoop handle was in contact with sugar. Observed a plastic to-go container was used as a scoop.*

[CA] *Store scoop so that handle is not in contact with food. Discontinue using cups as scoops; only food-grade scoops with handles are allowed.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *A metal probe thermometer was not available.*

[CA] *Obtain a metal probe thermometer to measure internal food temperatures.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Observed mop was stored with mop head inside sink.*

[CA] *When not in use, mops must be stored so that they can air-dry quickly.*

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

Inspector Observations: *Observed damaged floor tiles in front of the restroom door.*

[CA] *Repair/replace floor tiles.*

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Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
SLICED TOMATOES	PREP INSERT	40.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
SHELL EGGS, CREAM CHEESE	GLASS DOOR REFRIGERATOR	40.00 Fahrenheit	
HARD BOILED SHELL EGG	COUNTERTOP	74.00 Fahrenheit	PER PIC, HELD FOR 2 HOURS AND WERE COOLED VIA COLD WATER.
JUICE, MULK	FRONT GRAB AND GO REFRIGERATOR	38.00 Fahrenheit	
WARM WATER	HANDWASH SINK	100.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted to assess compliance for the two major violations (Handwash facilities and food temperatures).

The first follow-up is free of charge. Any additional follow-up inspection(s) shall each be billed \$298/hr during business hours.

Failure to comply may result in enforcement action. Please call Mindy Nguyen at (408) 918-3490 if there are any changes or updates.

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 **12/2/2024**. 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.

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: Samedy Eng
Owner
Signed On: November 18, 2024