

# 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

|                                                                                 |  |                                                              |                                             |                                      |                                         |                                                                                                                                                    |  |                          |
|---------------------------------------------------------------------------------|--|--------------------------------------------------------------|---------------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------|--|--------------------------|
| <b>Facility</b><br>FA0251205 - ANGELA Q VIETNAMESE FOODS AND DELI               |  | <b>Site Address</b><br>953 MCLAUGHLIN AV, SAN JOSE, CA 95122 |                                             | <b>Inspection Date</b><br>02/03/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b><br/> <b>44</b> </div> |  |                          |
| <b>Program</b><br>PR0364505 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |  |                                                              | <b>Owner Name</b><br>ANGELA Q VIETNAMESE FO |                                      | <b>Inspection Time</b><br>12:30 - 14:20 |                                                                                                                                                    |  |                          |
| <b>Inspected By</b><br>HENRY LUU                                                |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                 |                                             | <b>Consent By</b><br>YEN             |                                         |                                                                                                                                                    |  | <b>FSC</b> Not Available |

  

| RISK FACTORS AND INTERVENTIONS |                                                                             | IN | OUT   |       | COS/SA | N/O | N/A | PBI |
|--------------------------------|-----------------------------------------------------------------------------|----|-------|-------|--------|-----|-----|-----|
|                                |                                                                             |    | Major | Minor |        |     |     |     |
| K01                            | Demonstration of knowledge; food safety certification                       |    |       | X     |        |     |     | N   |
| K02                            | Communicable disease; reporting/restriction/exclusion                       | X  |       |       |        |     |     |     |
| K03                            | No discharge from eyes, nose, mouth                                         | X  |       |       |        |     |     | S   |
| K04                            | Proper eating, tasting, drinking, tobacco use                               |    |       | X     |        |     |     | N   |
| K05                            | Hands clean, properly washed; gloves used properly                          | X  |       |       |        |     |     | N   |
| K06                            | Adequate handwash facilities supplied, accessible                           |    | X     |       | X      |     |     | N   |
| K07                            | Proper hot and cold holding temperatures                                    |    |       | X     |        |     |     | N   |
| K08                            | Time as a public health control; procedures & records                       |    | X     |       | X      |     |     | N   |
| K09                            | Proper cooling methods                                                      |    |       |       |        | X   |     | N   |
| 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     |       | X      |     |     | N   |
| 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     |        |     |     | N   |
| 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                                      | X   |     |
| K25                   | Proper personal cleanliness and hair restraints                                     |     |     |
| K26                   | Approved thawing methods used; frozen food                                          |     |     |
| K27                   | Food separated and protected                                                        | X   |     |
| K28                   | Fruits and vegetables washed                                                        |     |     |
| K29                   | Toxic substances properly identified, stored, used                                  |     |     |
| K30                   | Food storage: food storage containers identified                                    | X   |     |
| K31                   | Consumer self service does prevent contamination                                    |     |     |
| K32                   | Food properly labeled and honestly presented                                        | X   |     |
| K33                   | Nonfood contact surfaces clean                                                      | X   |     |
| 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                                 | X   |     |
| K37                   | Vending machines                                                                    |     |     |
| K38                   | Adequate ventilation/lighting; designated areas, use                                | X   |     |
| K39                   | Thermometers provided, accurate                                                     |     |     |
| 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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|                                                                          |                                   |                                                       |                                  |
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| Program<br>PR0364505 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |                                   | Owner Name<br>ANGELA Q VIETNAMESE FOODS AND DELI      | Inspection Time<br>12:30 - 14:20 |
| 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:** *Hand wash sink in the front service area is obstructed with a small pitcher maintained inside the wash basin. Hand wash station also lacks splash guards.*

Follow-up By  
02/10/2026

*Hand wash sink in the kitchen lacked cold water. Only hot water is provided. Hot water provided measured above 120F. Food preparation sink next to hand wash sink also lacked cold water.*

*Hand wash station inside the restroom is partially obstructed with a hand saw and stand placed in front. Station also lacked paper towels.*

**[CA]** *Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers. Handwashing facility shall be clean, unobstructed, and accessible at all times. An approved, adequate, protected, pressurized, potable supply of hot water and cold water shall be provided.*

**[COS/SA]** *Obstruction from the hand wash sink in the front service area was removed. Temporarily wash hands at hand wash station in the front service area, or at the three-compartment. Temporarily discontinue washing hands at the hand wash sink in the kitchen to prevent scalding hands. Instructed employee to provide paper towels inside the restroom hand wash station.*

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

**Inspector Observations:** *Numerous prepackaged PHF items maintained at the front counter for customer self service subjected to time as a public health control (TPHC) were not labeled. Employee stated that items were prepared about an hour prior and that they had gotten busy and forgot to place labels onto the food items.*

Follow-up By  
02/10/2026

**[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]** *Labels were provided on prepackaged items.*

**\*\*\* Repeat violation.** *If major violation is to be observed during the next inspection, facility will be prohibited from maintaining food items on TPHC.*

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

**Inspector Observations:** *Approximately 15-20 cups of Vietnamese yogurt offered for sale inside the merchandiser refrigerator on the sales floor. When questioned about whether item was prepared in the facility, employee stated that items are purchased from a family friend and paid through cash. Invoice and/or receipts were not provided.*

Follow-up By  
02/10/2026

**[CA]** *Food must be from an approved source or properly documented.*

**[COS]** *Items were removed from the sales floor and given to employees to personal consumption.*

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations:** *Five-year Food Safety Certified (FSC) manager certificate unavailable for review. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.*

*Employees' three-year food handler cards unavailable for review.*

**[CA]** *Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.*

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

**Inspector Observations:** *Employee actively eating in areas of food preparation. Observed opened beverages and half eaten food on preparation table where dough for bread is prepared.*

**[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:** *Two containers of raw marinated pork maintained out in ambient temperature measured at 65F. No active food preparation was observed. Employee stated that the meat was marinated an hour ago and will be cooked when the owner returns.*

**[CA]** *PHFs shall be held at 41°F or below or at 135°F or above. Return items into refrigeration if not in active preparation.*

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

**Inspector Observations:** *Hand wash station in the front service area lacked warm water.*

**[CA]** *Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.*

Follow-up By  
02/10/2026

*Hand wash station in the kitchen lacked cold water. Food preparation sink lacked cold water.*

**[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.*

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

**Inspector Observations:** *Manager and/or person in charge knowledge of facility operations not present at time of inspection.*

**[CA]** *A "person in charge" who is responsible for operation of facility shall be present at the food facility during all hours of operation.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations:** *Raw shelled eggs maintained above ready-to-eat food items inside the merchandiser refrigerator closes to the entrance to the front service area.*

**[CA]** *All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.*

*Opened food containers maintained next to the hand wash station in the front service area.*

**[CA]** *All food shall be separated and protected from possible contamination. Store food items in other locations to prevent contamination from splash and/or install splash guards at the hand wash sink.*

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

**Inspector Observations:** *Observed bulk ingredients/food stored directly on the floor.*

**[CA]** *Food shall be stored at least 6 inches above the floor to prevent contamination.*

*Opened bulk ingredient bags observed fold over and not stored in tight fitting containers.*

**[CA]** *Store open bulk foods in approved NSF containers with tight fitting lids.*

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

**Inspector Observations:** *Prepackaged food items maintained on the sales floor for customer self-service lack labels.*

**[CA]** *Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.*

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K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations:** Heavy accumulation of grease and food residue observed on cooking equipment: dough mixer, grill, stove, deep fryer.

**[CA]** Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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:** Observed a heat gun maintained inside a standalone unit for bread proofing.

**Observed walk-in refrigerator and walk-in freezers no longer operating and used as storage.**

**[CA]** All utensils and equipment shall be approved, installed properly, & meet applicable standards. Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions. Electrical appliances shall meet UL standards for electrical equipment.

**Observed employee preparing food on wooden counter that does not appear to be food grade nor food safe. Wood appears to be sheet of plywood.**

**[CA]** Surfaces of equipment shall be smooth, easily cleanable, nonabsorbent, durable, and maintained in good repair. Soft wood such as wood wicker shall not be used as a food-contact surface. Hard maple or equivalent may be used as cutting boards, rolling pins, chopsticks, etc.

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:** Food preparation observed at the three-compartment sink. Employee observed washing utensils at the food preparation sink.

**[CA]** Utilize sinks for their designated purpose. Three-compartment sink shall only be used for ware washing. All food preparation shall be conducted at the food preparation sink.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations:** Heavy accumulation of grease observed on ventilation hood and hood filters, especially above the stove and oven.

**[CA]** Clean mechanical exhaust hood and/or filters of grease accumulation.

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:** Employee's personal belonging stored in areas of food preparation and/or food contact surfaces; cellphone and TV remote stored on napkins, purses stored on stop of boxes of food and ingredients.

**[CA]** No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces. Employee's personal effects (cell phone, car keys, and jackets) shall be stored in employee lockers or other designated areas for employee storage.

**Observed facility heavily cluttered with construction tools and items unrelated to food facility.**

**[CA]** The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

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

**Inspector Observations:** Heavy accumulation of debris observed on floors throughout the facility. Heavy accumulation of food debris and grease observed on floor around the cookline.

**[CA]** Walls and/or floors in food preparation area shall be kept clean. Regularly clean under cooking equipment to prevent accumulation of debris.

**Missing ceiling panel in the dry storage room.**

**[CA]** Ceilings of all rooms where nonprepackaged food is handled shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

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## Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.  
Needs Improvement - Proper hot and cold holding temperatures.  
Needs Improvement - Demonstration of knowledge; food manager certification.  
Needs Improvement - Proper cooling methods.  
Needs Improvement - Hot and cold water available.  
Needs Improvement - Time as a public health control; procedures & records.  
Needs Improvement - Hands clean/properly washed/gloves used properly.  
Needs Improvement - Proper eating, tasting, drinking, tobacco use.  
Needs Improvement - Food obtained from approved source.

## Measured Observations

| Item                     | Location                          | Measurement       | Comments |
|--------------------------|-----------------------------------|-------------------|----------|
| Cooked pork              | Two-door reach-in refrigerator    | 38.00 Fahrenheit  |          |
| Cooked BBQ pork          | Two-door reach-in refrigerator    | 38.00 Fahrenheit  |          |
| Fancy pork rolls         | Merchandiser refrigerator         | 39.00 Fahrenheit  |          |
| Bean sprouts             | Merchandiser refrigerator         | 40.00 Fahrenheit  |          |
| Cooked shrimp            | Merchandiser refrigerator         | 39.00 Fahrenheit  |          |
| Sliced headcheese        | Sandwich preparation refrigerator | 41.00 Fahrenheit  |          |
| Pate                     | Sandwich preparation refrigerator | 41.00 Fahrenheit  |          |
| To-go containers of soup | Merchandiser refrigerator         | 40.00 Fahrenheit  |          |
| Hot water                | Three-compartment sink            | 125.00 Fahrenheit |          |
| Raw shelled eggs         | Merchandiser refrigerator         | 40.00 Fahrenheit  |          |
| Cooked chicken           | Two-door reach-in refrigerator    | 35.00 Fahrenheit  |          |
| Cooked fish              | Merchandiser refrigerator         | 40.00 Fahrenheit  |          |
| Sliced fancy pork        | Sandwich preparation refrigerator | 41.00 Fahrenheit  |          |

## Overall Comments:

- Two or more major violations were observed during the routine inspection.
- 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 \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.
- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

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 2/17/2026. 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:

Signed On: February 03, 2026

Comment: Employee refused to sign for report