

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 FA0205675 - DONG PHUONG TOFU & VEGETARIAN		Site Address 1156 STORY RD, SAN JOSE, CA 95122	Inspection Date 03/04/2026
Program PR0305440 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name TROUP, LIEU	Inspection Time 14:30 - 15:30
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By LIEU T.	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 03/02/2026

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

Compliance of this violation has been verified on: 03/04/2026

Cited On: 03/02/2026

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

Compliance of this violation has been verified on: 03/04/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Spicy soup	Walk-in refrigerator	41.00 Fahrenheit	
Vegetarian offals	Steam table	155.00 Fahrenheit	
Hot water	Three-compartment sink	122.00 Fahrenheit	
Vegetarian "meat" roll	Walk-in refrigerator	41.00 Fahrenheit	
Bean sprouts	Preparation table	41.00 Fahrenheit	On ice
Tofu	Walk-in refrigerator	39.00 Fahrenheit	
Vegetarian curry	Steam table	156.00 Fahrenheit	
Vegetarian sour soup	Steam table	160.00 Fahrenheit	
Vegetarian fish	Steam table	162.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection.
- Facility has corrected the following:
 - K07M - Improper hot and cold holding temperatures:
 - All PHF items maintained on the steam table measured 135F and above. See measured observations.
 - Observed PHF items measured above 135F and above in the kitchen. See measured observations.
 - K15M - Food not obtained from approved source:
 - Observed no food from unapproved sources.
- Facility has earned a green pass placard.
 - Continue to address violations noted on previous inspection reports.
- Discussed with owner:
 - Purchasing and using of a food preparation refrigerator in the kitchen.
 - Food preparation and holding of PHF items at the service line and preparation refrigerator.
 - Re-evaluation of time as a public health control for limited PHF items:
 - Fried tofu, fried egg rolls, steamed sticky rice with various fillings (mung bean, banana, yam).
 - Items will be subjected to time as a public health control.
 - New procedure form provided to owner to complete.
 - TPHC usage will be re-evaluated over the next routine inspection.

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- **TPHC written procedures were discussed and completed.**

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 **3/18/2026**. 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: Lieu T.
Owner

Signed On: March 04, 2026