



OFFICIAL INSPECTION REPORT

Facility FA0207148 - QUAN HUE RESTAURANT		Site Address 1818 TULLY RD 116, SAN JOSE, CA 95122	Inspection Date 11/18/2020
Program PR0304062 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name TON, THU (ANNIE)	Inspection Time 17:30 - 17:45
Inspected By MANDEEP JHAJJ	Inspection Type FOLLOW-UP INSPECTION	Consent By BILLY	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 11/18/2020

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: OBSERVED SEWAGE BACK UP IN THE FLOOR SINKS AND SEWAGE WATER ON THE FLOOR AS WELL. THERE IS SOMETHING WRONG WITH THE PLUMBING LINES AND THE SEWER OUTLETS CAUSING SEWAGE BACK UP IN THE FACILITY. FLOOR SINKS ARE FILLED WITH SEWAGE, SEWAGE SPILL OBSERVED ON THE FLOOR. CARDBOARDS ARE PLACED INSIDE THE FACILITY ON THE FLOOR TO AVOID TRIP HAZARD. AS PER PIC, SEWAGE ISSUE STARTED YESTERDAY, PLUMBER TRIED TO FIX IT BUT IT'S STILL SAME. FACILITY EMPLOYEES ARE TRYING TO CLEAN UP BUT SEWAGE KEEPS ON COMING BACK FROM FLOOR SINKS, FROM SEWER OUTLETS, FROM WALLS/FLOOR JOINTS.

[CA] Food facility shall not operate if there is sewage overflowing or backing up in the food facility. The food facility, or impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized.

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

FOLLOW UP INSPECTION TO CHECK COMPLIANCE WITH MAJOR VIOLATION K22M.

FLOOR IN THE FACILITY OBSERVED TO BE CLEAN, SANITIZED, ALL DRIED UP. ALL THE FLOOR SINKS ARE CLEANED AND EMPTY.

FACILITY IS OKAY TO RE-OPEN AND RESUME ALL FOOD OPERATIONS.

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 **12/2/2020**. 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