

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 FA0250898 - FRESH PRODUCE & SEAFOOD STORE	Site Address 154-156 S JACKSON AV, SAN JOSE, CA 95116	Inspection Date 02/23/2026
Program PR0364141 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name HIEN TRAN	Inspection Time 10:25 - 11:00
Inspected By JENNIFER RIOS	Inspection Type FOLLOW-UP INSPECTION	Consent By MINH DONG

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/18/2026

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Compliance of this violation has been verified on: 02/23/2026

Cited On: 02/18/2026

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

Compliance of this violation has been verified on: 02/23/2026

Cited On: 02/18/2026

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 02/23/2026

Minor Violations

Cited On: 02/18/2026

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

Compliance of this violation has been verified on: 02/23/2026

Cited On: 02/23/2026

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility has a four compartment sink installed. Between the routine inspection and the follow up inspection, a three compartment sink was installed. Did not observe a preparation sink in the meat preparation area. [CA] Facility must submit plans to this agency's Plan Check department with the three compartment sink, preparation sink and handwash sink in the meat preparation area by 03/23/2026 to submit plans. Recommend submit any other planned remodeling or equipment changes at this time.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	120.00 Fahrenheit	
Warm water	Handwash	100.00 Fahrenheit	
Chlorine	Three compartment sink	100.00 Fahrenheit	

Overall Comments:

Joint inspection with Thao Ha.

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 **3/9/2026**. 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.

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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: Minh Dong
Owner

Signed On: February 23, 2026