

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 FA0206682 - D-D DELIGHT		Site Address 1645 FLICKINGER AV, SAN JOSE, CA 95131		Inspection Date 09/30/2025	
Program PR0301835 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name DUY LE		Inspection Time 09:35 - 11:40
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By DUY	FSC ERICK RAMIREZ 11/9/2028		

Placard Color & Score
GREEN
76

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						S
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							
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	X	
K30 Food storage: food storage containers identified		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned	X	
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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

Comments and Observations

Major Violations

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

Inspector Observations: *In a countertop hot holding unit: measured internal temperature of rice to be 120F. PIC stated rice had been inside the unit since 9am (approximately 50 minutes prior). PIC stated that an employee had forgotten to turn on the unit.*

On a prep shelf: measured temperature of prepackaged hot link sausage to be 55F. PIC stated they had just purchased it from a store 20 minutes prior.

Minor violation: *Multiple potentially hazardous foods in the walk-in refrigerator measured 44F (raw meats, sauces). PIC stated the door had been opening constantly since prep began around 7am this morning.*

Note: *some other foods that had been held inside the walk-in refrigerator measured 39F.*

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

[COS] *The countertop hot holding unit was turned on. The hot link sausage was moved inside the walk-in refrigerator. PIC adjusted the walk-in refrigerator temperature to be colder to accommodate for busy prep times; foods in the walk-in refrigerator were re-measured to be 39-40F. Note: operator stated the refrigerator was warm because a large stack of cooling racks with hot food was moved into the walk-in refrigerator, which raised the ambient temperature.*

Minor Violations

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: *Observed the menu offered undercooked eggs. However, a consumer advisory was not available on either the physical or online menus.*

[CA] *If a menu offers undercooked animal product, a consumer advisory must be provided on the menu. The consumer advisory consists of BOTH:*

- 1) **"Disclosure":** *Clearly indicate WHICH menu items contain undercooked animal products. AND*
- 2) **"Reminder":** *The following statement in writing on the menu: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Observed approximately 15-20 small flies in the kitchen.*

[CA] *Keep facility clear of flies.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *Observed bottle of household pesticide on the floor under the front kitchen handsink.*

[CA] *Do not use household pest control methods. Only those pesticides that are necessary and specifically approved for use in a food facility may be used, i.e. professional pest control services.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

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Inspector Observations: *Observed the 3-compartment sink was missing a goose-neck nozzle, and only had a spray nozzle. Operator stated the goose neck faucet broke, and they currently get hot water from the prep sink (adjacent to the 3-compartment sink) to wash dishes. Note: water from spray nozzle measured 120F.*

[CA] Replace the missing goose neck faucet.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: *Observed the restroom door lacked a self-closing device.*

[CA] Install a self-closing device on the restroom door.

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 employee personal belongings (helmet, gloves, backpacks) stored on top of/against prepackaged foods inside the dry storage room.*

[CA] Store personal belongings in a separate designated location, away from food to prevent cross contamination.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: *Observed waffle maker on countertop in the front kitchen area (brand: Carnival King). Operator stated they obtained it 2 weeks prior.*

[CA] Prior to the installation of any new equipment, submittal is required to Plan Check. Plan check consultation hours are Monday - Friday 7:30AM-10AM and afternoon by appointment only at address above. Additional information on Plan Check Program is available at <https://www.sccgov.org/sites/cpd/programs/pcp/Pages/home.aspx>. Any installation of new equipment, without prior notification to district specialist/Plan Check is subject to impound. Unapproved equipment will not be allowed for use. All equipment must be certified or classified for sanitation by an ANSI accredited certification program.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	3-COMPARTMENT SINK, PREP SINK	120.00 Fahrenheit	
COOKED MEAT	COOLING RACK	80.00 Fahrenheit	
STICKY RICE	PREP COUNTER	165.00 Fahrenheit	
PICKLED ONIONS	WALK-IN REFRIGERATOR	39.00 Fahrenheit	
RAW MEATS, SAUCE	WALK-IN REFRIGERATOR	44.00 Fahrenheit	
RAW SHELL EGGS	REFRIGERATOR DRAWER UNDER COOKING EQUIPMENT	41.00 Fahrenheit	
COOKED MEAT (CUBED)	REFRIGERATOR DRAWER	41.00 Fahrenheit	
MILK, PANDAN CREAM	FRONT UPRIGHT REFRIGERATOR	39.00 Fahrenheit	
PREPACKAGED SAUSAGE	SHELF, PREP AREA	55.00 Fahrenheit	
CORN DOGS	FRONT UPRIGHT FREEZER	10.00 Fahrenheit	
RICE	HOT HOLDING UNIT	120.00 Fahrenheit	HELD SINCE 9AM
WARM WATER	HANDSINKS, KITCHEN AND RESTROOM	100.00 Fahrenheit	
COOKED BOBA	FRONT ICE BATH	41.00 Fahrenheit	
CREAM, MILK	REFRIGERATORS	41.00 Fahrenheit	

Overall Comments:

Ensure all employees' food handler cards are stored together and are readily available for review.
Ensure all employees have easy access to sanitizer test strips and a metal probe thermometer.

Per owner, the facility cools multiple items a few times a week (soup, short rib, and occasionally leftover rice). Due to the number of items being cooled regularly, this facility's permit category may need to be upgraded to Risk Category 3. Inspector discussed reducing the number of cooled items with owner and may follow up.

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Walk-in refrigerator temperature violations have been noted in the past. Highly recommend keeping a temperature log for refrigeration units and measuring temperatures every couple of hours.

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 **10/14/2025**. 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: Romeo Pena
Head chef

Signed On: September 30, 2025