

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 FA0253958 - GLOW		Site Address 2860 QUIMBY RD 100, SAN JOSE, CA 95148		Inspection Date 11/04/2025		Placard Color & Score GREEN 78		
Program PR0370041 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name LE, HUONG		Inspection Time 11:00 - 12:30			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By HUONG LE				FSC Thanh Huynh 05/25/2027

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						N
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						N
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures	X						S
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				S
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							
K19	Consumer advisory for raw or undercooked foods							
K20	Licensed health care facilities/schools: prohibited foods not being offered							
K21	Hot and cold water available	X						
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		
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		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips	X	
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0253958 - GLOW	Site Address 2860 QUIMBY RD 100, SAN JOSE, CA 95148	Inspection Date 11/04/2025
Program PR0370041 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name LE, HUONG	Inspection Time 11:00 - 12:30
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: The paper towel dispenser located in the kitchen's handwash station does not work for the specified paper towel.

[CA] Please provide appropriate paper towel for the specified paper towel dispenser.

K14 - 3 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

Inspector Observations: Open drinks were stored inside the ice machine.

[CA] To prevent possible contamination from handling the drink containers and to prevent spill into the ice content, please do not store any food or drink products inside the ice machine.

The sanitizer was added into the second compartment of the warewash sink.

[CA] Sanitizer must be added to the third compartment of the three compartment warewash sink.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: The store buys clams and mussels from the Manila Market, but there was not delivery tags attached to the product.

[CA] Oysters, clams, and mussels sold in the facility must have a delivery tag and an invoice that show where the products are purchased from.

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

Inspector Observations: Multiple drain flies were observed back in the kitchen areas.

[CA] Eliminate all insects and rodents from the facility by a legal method.

Multiple household plastic fly traps were observed above the open foods in the preparation area.

[CA] To prevent adulteration of the food products, please do not hang fly traps on food preparation, service, and storage areas. Fly control must be done with proper cleaning of the facility. If fly control methods are going to be used in the facility, they must be commercial standard one. drain flies were observed back in the preparation and wash areas.

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: Multiple open bag food products were stored on the shelf of in the dry storage area.

[CA] Store all open bag food products in properly labeled bulk containers.

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

Inspector Observations: Repeated violation: There is abundant dust accumulation on the restroom's exhaust fan.

[CA] Conduct a regular cleaning on the screens.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: There is no approved sanitizer measuring strip to measure the concentration of the chemicals used to sanitize dishes and utensils in the facility.

[CA] Provide approved sanitizer measuring strips for the chemicals used in sanitizing utensils, equipment, and food contact surfaces.

OFFICIAL INSPECTION REPORT

Facility FA0253958 - GLOW	Site Address 2860 QUIMBY RD 100, SAN JOSE, CA 95148	Inspection Date 11/04/2025
Program PR0370041 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name LE, HUONG	Inspection Time 11:00 - 12:30

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: *There is no wet mop hanger by the janitorial sinks.*

[CA] *Install a wet mop hanger by the janitorial sink. All wet mops must be hanged on the wet mop hanger.*

The side and front doors were left open which allow smoke from customers to get inside the facility.

[CA] *The facility must closed the doors at all the time to prevent vermin infestation and smoke entrance into the dining and kitchen areas.*

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

Inspector Observations: *There are spider webs and dust accumulation on the walls of the kitchen and restroom areas.*

[CA] *Conduct a regular thorough cleaning of the facility*

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Communicable disease; reporting/restriction/exclusion.

Measured Observations

Item	Location	Measurement	Comments
Chlorine	Three compartment warewash sink	100.00 PPM	
Hot water	Three compartment warewash sink	120.00 Fahrenheit	
Beef	Preparation fridge	34.00 Fahrenheit	
Crabs	Upright fridge	34.00 Fahrenheit	
Chicken	Upright freezer	0.00 Fahrenheit	

Overall Comments:

Food safety manager certificate: *Thanh Huynh - 05/25/2027.*

2. I have to wait until the manager comes from her another job.

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 **11/18/2025**. 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: Thanh Huynh
Manager

Signed On: November 04, 2025