

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 FA0251205 - ANGELA Q VIETNAMESE FOODS AND DELI		Site Address 953 MCLAUGHLIN AV, SAN JOSE, CA 95122	Inspection Date 12/16/2024
Program PR0364505 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name ANGELA Q VIETNAMESE FO	Inspection Time 14:50 - 15:40
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By SEAN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 12/11/2024

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 12/16/2024

Cited On: 12/11/2024

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 12/16/2024

Cited On: 12/11/2024

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: 12/16/2024

Cited On: 12/11/2024

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: 12/16/2024

Minor Violations

Cited On: 12/16/2024

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility was closed on 12/11/2024 due to lack of adequate supply of hot water. Owner stated that water heater had just broke and needed to be repaired.

Upon follow-up inspection, facility has installed new water heater.

Previous model: Rheem - natural gas, 75 gallon, 75,100 BTU, model# G75-75N-2

New model: Bradford White - natural gas, 100 gallon, 85,000 BTU, model# ULG2100H853N

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Cited On: 12/11/2024

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Compliance of this violation has been verified on: 12/16/2024

Measured Observations

Item	Location	Measurement	Comments
Hot water	Janitorial sink	120.00 Fahrenheit	
Hot water	Food preparation sink	128.00 Fahrenheit	
Hot water	Three-compartment sink	131.00 Fahrenheit	
Warm water	Hand wash sink	122.00 Fahrenheit	Middle of kitchen
Warm water	Hand wash sink	100.00 Fahrenheit	Front service area
Warm water	Hand wash sink	110.00 Fahrenheit	Restroom

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Overall Comments:

- On-site for operator scheduled follow-up inspection after facility was closed due to lack of hot water.
- Facility has corrected the following:
 - K06M - Inadequate hand wash facilities: supplied or accessible:
 - All hand wash stations within the facility observed with warm water, hand soap, and paper towels readily available.
 - Maintain hand wash stations unobstructed and easily accessible at all times.
 - K21M - Hot and cold water not available:
 - Hot water has been restored to all critical sinks throughout the facility. See measured observations.
- At time of inspection, facility was not operating. The following violations were not observed, however, were discussed with owner:
 - K06M - Improperly using time as a public health control (TPHC).
 - Repeated violations observed will result in VC&D of food subjected to TPHC, as well as revoking usage of TPHC.
 - K14M - Food contact surfaces unclean and unsanitized:
 - Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.
- Facility is hereby authorized to reopen and resume operations.
 - Continue to address violations noted on previous inspection report as well as current inspection report.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **12/30/2024**. 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: Sean N.
Owner
Signed On: December 16, 2024