

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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OFFICIAL INSPECTION REPORT

Facility FA0205161 - HAPPY DONUTS		Site Address 1062 S DE ANZA BL C 101, SAN JOSE, CA 95129		Inspection Date 03/20/2023	
Program PR0304139 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SOKNEA HORT		Inspection Time 09:20 - 11:00
Inspected By PETER ESTES	Inspection Type ROUTINE INSPECTION	Consent By DEVA OK	FSC Not Available		

Placard Color & Score
GREEN
63

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						N
K06 Adequate handwash facilities supplied, accessible			X				N
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	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
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		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate	X	
K40 Wiping cloths: properly used, stored	X	
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		
K45 Floor, walls, ceilings: built, maintained, clean	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available	X	

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K48	Plan review	
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: 1) Raw shell eggs measured at 72F held at back prep area overnight. [CA] Cold potentially hazardous foods must be held at or below 41F. [COS] Eggs VC&D

2) Sliced cheese (59F), Sliced tomato (58F), sliced turkey (58F), sliced ham (58F) held in prep unit since 5:00 am and measured at greater than 41F. [CA] Cold potentially hazardous foods must be held at or below 41F. [COS] Food VC&D

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: No Food Safety Manager Certification at facility. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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

Inspector Observations: Hand washing sink by prep unit does not drain. [CA] Repair hand washing sink and make it available for use at all times.

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

Inspector Observations: Observed many rat droppings on the floor in dry storage area. [CA] Conduct a thorough cleaning on the floor area immediately. Ensure the facility is free from pests.

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: Observed open bag of bulk food stored on shelf in dry storage area. [CA] Store open bags of bulk food in food grade container with a tight fitting lid and label container.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: 1) Bulk food containers are not labeled. [CA] Label all bulk food containers.

2) Bulk food container under prep table is missing lid. [CA] Provide lid to container.

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

Inspector Observations: Observed grease on hood light. [CA] Clean hood light.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Prep unit not holding potentially hazardous foods at or below 41F. [CA] Repair unit so that it holds potentially hazardous foods at or below 41F. Discontinue use of unit until repaired.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: 1) Observed knives stored in crevice between prep unit and hand sink. [CA] Store knives on a clean surface.

2) Sifter to bulk foods stored inside container with handle touching food. [CA] Store scoops/sifter with handle out of food.

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K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: 1) Missing light cover to light in back prep area. [CA] Provide shatterproof light cover.

2) Weed/plant hanging from air vent cover in prep area. [CA] Remove weed/plant from air vent.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Missing thermometer to prep unit. [CA] Provide thermometer for prep unit.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Observed wiping cloths stored on counter. [CA] Must store used wet wiping cloths in sanitizer measuring 100 ppm chlorine or 200 ppm quat.

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

Inspector Observations: 1) Observed damaged and perforated ceiling tiles in back prep area. [CA] Provide approved ceiling tiles in prep areas.

2) Tile floor damaged/missing in back prep area by bulk food storage containers. [CA] Repair floor.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: 1) Missing hand washing signs at hand sinks and in restroom. [CA] Post hand washing signs at all hand sinks and in restroom.

2) Last inspection report is not available at facility. [CA] A copy of the most recent routine inspection report conducted to assess compliance with this part shall be maintained at the food facility and made available upon request.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
sliced cheese	prep	59.00 Fahrenheit	
sliced tomato	prep	58.00 Fahrenheit	
reach in freezer	back prep	8.00 Fahrenheit	
sliced ham	prep	58.00 Fahrenheit	
reach in	back prep	40.00 Fahrenheit	
sliced turkey	prep	58.00 Fahrenheit	
hot water	2 compartment	130.00 Fahrenheit	
raw shell eggs	back prep area	72.00 Fahrenheit	

Overall Comments:

Facility has indoor/outdoor seating. Facility must have customer restrooms. Facility has restroom but sign states only for employees.

Ensure all employees have food handler cards within 30 days from date of hire. Keep copies of food handler cards at facility and available for review.

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 **4/3/2023**. 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: Deva Ok

Signed On: March 20, 2023