## **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 FA0273981 - LOVING HUT VALLEY FAIR		Site Address 2855 STEVENS CREEK BL 2459, SANTA CLARA, CA		Inspection Date 08/01/2022	Placard Color & Score
Program PR0414376 - FOOD PREP / FO	DOD SVC OP 0-5 EMPLOYEES RC 3	- FP11 Owner Name VEGAN EXPRESS CORPORA		Inspection Time 15:05 - 15:35	GREEN
Inspected By MELISSA GONZALEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By ANDY NGUYEN			N/A

## **Comments and Observations**

## **Major Violations**

Cited On: 07/27/2022

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

#### Compliance of this violation has been verified on: 08/01/2022

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Cited On: 07/27/2022

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

Compliance of this violation has been verified on: 08/01/2022

#### **Minor Violations**

N/A

#### **Measured Observations**

<u>ltem</u>	Location	Measurement	Comments
ambient temperature	cold prep unit - door	39.00 Fahrenheit	
bean sprouts	cold prep unit - insert	41.00 Fahrenheit	

### **Overall Comments:**

Follow-up inspection conducted for routine inspection dated 7/27/22 that resulted in conditional pass due to major violations, such as improper temperature holding of PHFs and improper use of TPHC.

#### Observations:

\*K07: Measured bean sprouts at 41F in cold prep unit across from front cook line. Unit was repaired on 7/30/22 and ambient temperature measured at 39F.

\*K08: Japchae, cold veggies, egg rolls, and samosas stored at room temperature on service line had active timers set for no more than 4 hours. TPHC document completed and signed off by district specialist. Maintain timers active for foods on TPHC and ensure written procedures for TPHC available for review upon request.

\*Major violations have been corrected. All minor violations have been corrected as well, including FSC and FHC.

\* Placard changed to green, PASS.

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 <u>8/15/2022</u>. 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.

# **OFFICIAL INSPECTION REPORT**

Facility		Site Address	Inspection Date					
FA0	273981 - LOVING HUT VALLEY FAIR	2855 STEVENS CREEK BL 2459,	08/01/2022					
Progr			Owner Name					
PR0	414376 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC	3 - FP11 VEGAN E	XPRESS CORPORATION	15:05 - 15:35				
Legen	Legend: /////							
[CA]	Corrective Action							
[COS]	Corrected on Site							
[N]	Needs Improvement							
[NA]	Not Applicable							
[NO]	Not Observed	Received By:	ANDY NGUYEN					
[PBI]	Performance-based Inspection		PIC					
[PHF]	Potentially Hazardous Food	Signed On:	August 01, 2022					
[PIC]	Person in Charge							
[PPM]	Part per Million							
[S]	Satisfactory							
[SA]	Suitable Alternative							
[TPHC]	Time as a Public Health Control							

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