

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 FA0254828 - QUYNH - MAI QUAN		Site Address 2435 S KING RD 20, SAN JOSE, CA 95122		Inspection Date 08/22/2026		Placard Color & Score GREEN N/A		
Program PR0371963 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name HAI CHI EM, LLC		Inspection Time 20:55 - 22:00			
Inspected By RAYMOND CHUNG		Inspection Type RISK FACTOR INSPECTION		Consent By MINDY HOANG				FSC Not Available

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	X						
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		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	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		
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		
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		
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0254828 - QUYNH - MAI QUAN		Site Address 2435 S KING RD 20, SAN JOSE, CA 95122	Inspection Date 08/22/2026
Program PR0371963 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name HAI CHI EM, LLC	Inspection Time 20:55 - 22:00
K48	Plan review		
K49	Permits available		X
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations:

Observed clams in the 2-door reach-in cooler with no shell stock tag. [corrective action] Ensure shell fish is obtained from an approved source. Shell stock tag must be available and be maintained at this facility for a minimum of 90 days. [correction] Clams were voluntarily discarded. See VC&D form.

Minor Violations

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

Inspector Observations:

Food Safety Certificate was not available. [corrective action] Provide a valid Food Safety Certificate.

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

Inspector Observations:

Observed "tiet canh de (raw blood pudding" and "bo tai chanh (rare beef in lime juice)" offered on the menu with no consumer advisory. [corrective action] Provide a consumer advisory on the menu for any raw or undercooked food items.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Water from the restroom hand sink measured 93F. [corrective action] Provide warm water, minimum 100F.

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

Inspector Observations:

Observed several dead cockroaches on the kitchen floor between the prep unit and grill. No live cockroaches were observed at this time. [corrective action] Clean up the dead cockroaches and sanitize the affected areas. Continue to monitor facility for any cockroach activity. Contact pest control service if necessary to eliminate cockroaches.

Note: Employee stated that this facility receives monthly pest control service. Most recent pest control report was not available, but employee showed credit card statement with payment to a pest control company on 08/11/2026.

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

Inspector Observations:

This facility is operating without a valid health permit. New owner has operated this facility since the end of 2025. [corrective action] Obtain a valid health permit. See note on page 3 of this report.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0254828 - QUYNH - MAI QUAN	Site Address 2435 S KING RD 20, SAN JOSE, CA 95122	Inspection Date 08/22/2026
Program PR0371963 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name HAI CHI EM, LLC	Inspection Time 20:55 - 22:00

Measured Observations

Item	Location	Measurement	Comments
shell egg	2-door reach-in cooler	38.00 Fahrenheit	
hot water	3-compartment sink	123.00 Fahrenheit	
warm water	restroom	93.00 Fahrenheit	
shrimp	chest freezer (back)	-6.00 Fahrenheit	
clam meat	chest freezer (across water heater)	0.00 Fahrenheit	
tofu	prep unit	36.00 Fahrenheit	
lotus root	2-door reach-in freezer	20.00 Fahrenheit	
shell egg	prep unit	39.00 Fahrenheit	
beef	prep unit	32.00 Fahrenheit	
hot water	food preparation sink	120.00 Fahrenheit	

Overall Comments:

Submit a change of ownership request form, permit application, and pay change of ownership fee within 48 hours. Failure to do so within 48 hours will result in enforcement action by the Dept. of Environmental Health (DEH), including closure of this facility.

Once request for change of ownership is made and fee is paid, an inspector from DEH will reach out to the owner to schedule another inspection for change of ownership. A separate permit fee + 25% penalty will be collected. This was communicated to the new owner, Dat Lam, during time of this inspection.

Prior to change of ownership inspection, ensure to correct the above violations. In addition, replace all the missing exhaust hood filters and thoroughly clean under the cook line equipment to remove grease and food debris.

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 **9/5/2026**. 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: Mindy Hoang
Employee
Signed On: August 22, 2026