# **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 FA0261879 - HUONG QUE- HQ DINING		Site Address 3005 SILVER CREEK RD #130, SAN JOSE, CA 9512		Inspection Date 01/13/2021
Program PR0384069 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HUONG QUE HQ DINING, LL(	Inspection Time 14:00 - 14:40
Inspected By LAWRENCE DODSON	Inspection Type FOLLOW-UP INSPECTION	Consent By T. NGUYEN		



### **Comments and Observations**

# **Major Violations**

Cited On: 01/06/2021

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

Compliance of this violation has been verified on: 01/13/2021

# **Minor Violations**

Cited On: 01/06/2021

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 01/13/2021

Cited On: 01/06/2021

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 01/13/2021

### **Measured Observations**

N/A

### **Overall Comments:**

Follow inspection report emailed to tructhanhnguyen@hotmail.com

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 <a href="https://www.necessary.nee.gov/">1/27/2021</a>. 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:

Signed On: January 13, 2021

R202 DAUCYSGPM Ver. 2.33