

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 FA0200044 - LEQUY INC		Site Address 104 N SAN TOMAS AQUINO RD, CAMPBELL, CA 951		Inspection Date 10/10/2024	
Program PR0302028 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PHONG BUI		Inspection Time 16:10 - 18:25
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION		Consent By VINCE	FSC Duy Bui 03/31/2028	

Placard Color & Score
YELLOW
58

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						
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			S
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods		X		X			N
K10 Proper cooking time & temperatures					X		N
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		X			N
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	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	X	X
K27 Food separated and protected		
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		
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		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate	X	
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		

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Facility FA0200044 - LEQUY INC	Site Address 104 N SAN TOMAS AQUINO RD, CAMPBELL, CA 95008	Inspection Date 10/10/2024
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K48	Plan review	
K49	Permits available	X
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. Multiple Potentially Hazardous Food (PHF) measured between 46F - 63F at prep line cooler (right side) at cook line. Ambient temperature of unit measured at 51F.

2. PHFs measured between 47F- 50F at prep line cooler (left side) at cook line. Ambient temperature of unit measured at 51F.

3. Half and half milk measured at 49F at 1 door reach in cooler. 1 door reach in unit's ambient temperature measured at 49F.

4. Raw shell eggs on sauce cart and raw bean sprouts measured at 75F for approximately 2 hours prior to measurement per staff.

[CA]: PHFs shall be cold held at 41F or below at all times.

[COS]: PHFs that were out of temperature for greater than 4 hours were voluntarily discarded and PHFs that were out of temperature for less than 4 hours were relocated to walk in cooler to rapidly cool down OR time marked to be discarded on the 4th hour after it was removed from temperature control.

Follow-up By
10/11/2024

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: 1. Rice in walk in cooler measured between 53F - 61F. Rice stored metal panels completely covered by saran wrap. Manager stated cooling began approximately 6 hours prior to measurement.

2. Egg rolls in prep line cooler (left side) measured at 48F. Cooling began approximately 6 hours prior to measurement per manager.

[CA]: Potentially Hazardous Foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours (6 hours total). Use shallow metal pans (no more than 2 inches for solid foods and no more than 4 inches for liquids), smaller portions, ice paddles and ice baths to assist with rapid cooling. When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

[COS]: PHFs were voluntarily discarded.

Follow-up By
10/11/2024

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

Inspector Observations: Facility did not have a sanitizer for ware-washing.

[CA]: Facility shall maintain sanitizer (Chlorine: 100 ppm manual ware-washing/sanitizing or Quat Ammonium; 200 ppm) in the facility at all times.

[COS]: Staff purchased Chlorine during inspection.

Minor Violations

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

Inspector Observations: Food handler training for all employees not provided.

[CA]: All employees that handle open food or food contact surfaces shall obtain valid Food Handler Cards within 30 days of employment. Food Handler Cards shall be maintained on site and available for review at all times.

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

Inspector Observations: Small and large flies observed at/near the 3 compartment sinks.

[CA]: Remove flies using safe, approved and effective methods. Ensure food and food contact surfaces are protected at all times from possible contamination. Remove any standing water in facility and maintain doors closed.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

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Inspector Observations: *Frozen raw meat thawing improperly.*

[CA]: *Frozen food shall be thawed using the following approved methods:*

-Under refrigeration that maintain the food temperature at 41F or below.

-Completely submerged under cold running water or a period not to exceed two hours at a water temperature of 70F or below.

-In microwave oven as long as it is cooked immediately.

-As part of the cooking process

[COS]: *Raw meat was relocated in the walk in cooler.*

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

Inspector Observations: *Multiple containers of food stored on the floor in the walk in cooler and along the hallway near the walk in cooler.*

[CA]: *Food items must stored at least six (6) inches elevated from the floor to prevent contamination.*

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: **COMPLY BY DATE: 10/11/2024**

1. Prep line coolers (right and left side) ambient temperature measured at 51F. 1 door reach in cooler's ambient temperature near ice machine measured at 49F.

[CA]: *Repair/adjust/assess units as needed. Discontinue use of units for PHFs until it is able to properly cold hold PHFs at 41F or below. Owner called repair technician.*

2. Gaskets of prep line cooler (right side) in disrepair.

[CA]: *Repair/replace gaskets.*

Follow-up By 10/11/2024

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

Inspector Observations: *Gaps between baffle filters.*

[CA]: *Remove gaps and properly install baffle filters.*

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

Inspector Observations: **1. Missing thermometer for use in monitoring internal temperature of potentially hazardous food.**

[CA]: *Provide a thermometer that is accurate, easily readable, and suitable for measuring the internal temperature of food at all food preparation areas.*

2. Missing temperature measuring device in refrigeration unit.

[CA]: *Provide a thermometer that is located to measure air temperature in the warmest part of the refrigeration unit. If permanently affixed temperature reading device is used, ensure it is properly working and easily viewed.*

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

Inspector Observations: *Valid health permit not posted for public view.*

[CA]: *Valid health permit shall be posted in a conspicuous location.*

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper cooking time & temperatures.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
bbq chicken	prep line cooler (right side)	63.00 Fahrenheit	-shrimp: 48F -cooked pork: 50F -raw pork: 46F-48F -raw beef: 46F
chicken wings	walk in cooler double door	41.00 Fahrenheit	
water	hand sink at cook line	100.00 Fahrenheit	
cooked rice in smaller plastic portions	walk in cooler	41.00 Fahrenheit	
water	3 comp sink 1	120.00 Fahrenheit	
pho broth	walk in cooler	40.00 Fahrenheit	
egg rolls	walk in cooler double door	41.00 Fahrenheit	
water	3 comp sink 2	120.00 Fahrenheit	
shrimp	prep line cooler (left side)	39.00 Fahrenheit	-tofu: 40F -calamari: 38
cooked beef	prep line cooler (left side)	48.00 Fahrenheit	shrimp, tofu, calamari: thawing -tendon: 47F -tripe: 47F -meatballs: 48F -cooked potatoes: 48F -cooked pork: 47F -raw beef: 50F

Overall Comments:

Discussed with manager that violations with comply by date shall be corrected by 10/11/2024. Continued non-compliance will result in subsequent follow-up inspections charged at \$298 per hour.

Provided the following:

- proper cooling procedures***
- proper holding temperature stickers***

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 **10/24/2024**. 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: Vince Mai
Manager

Signed On: October 10, 2024