

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 FA0285418 - MOC DELIGHTS		Site Address 969 STORY RD 6033, SAN JOSE, CA 95122		Inspection Date 02/12/2025		Placard Color & Score <div style="background-color: yellow; padding: 10px; text-align: center;"> YELLOW 59 </div>		
Program PR0427891 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name TRAN, KHANH NGUYET		Inspection Time 15:15 - 16:20			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By KHANH				FSC Khanh Nguyet Tran 12/06/2026

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use			X				N
K05	Hands clean, properly washed; gloves used properly		X		X			N
K06	Adequate handwash facilities supplied, accessible		X		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		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	
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		
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	X	
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		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee eating food with gloves still donned on. Employee then observed actively washing dishes and then attempting to begin food preparation with the same gloves still donned on.*

Follow-up By 02/18/2025

[CA] *Ensure employees are properly washing hands as required. Employees shall wash their hands in all of the following instances:*

- (1) Immediately before engaging in food preparation, including working with non-prepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.*
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.*
- (3) Immediately after using the toilet room and again when returning into the kitchen.*
- (4) After caring for or handling any animal allowed in a food facility in pursuant to this part.*
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.*
- (6) After handling soiled equipment or utensils.*
- (7) During food preparation as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.*
- (8) When switching between working with raw food and working with ready-to-eat foods.*
- (9) Before initially donning gloves for working with food.*
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.*
- (11) After engaging in other activities that contaminate the hands.*

Properly wash hands with soap, warm water and dry using single use paper towels as required. Single-use gloves shall be removed prior to washing hands.

[COS] *Instructed employee to properly wash hands.*

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

Inspector Observations: *The only hand wash sink in the kitchen lacked hand soap. Owner stated that employees wash hands at the front service area.*

Follow-up By 02/18/2025

[CA] *Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers. Hand soap and paper towels shall be readily available and easily accessible at all times.*

[COS] *Owner provided manual pump bottle of soap.*

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

Inspector Observations: *Container of peeled hardboiled eggs maintained out in ambient temperature at the front service station where rice paper salad is prepared. Eggs measured at 63F. Owner stated that eggs have been out for more than one hour.*

Follow-up By 02/18/2025

Two insulated pump dispensers of half and half milk and whole milk maintained out in ambient temperature measured between 45F to 46F. Owner stated that milk is refilled every hour.

Large pot of porridge maintained at the cook line measured between 111F to 116F. Owner stated that porridge was prepared about 2 hours prior.

Metal container of pate maintained at the cookline measured at 95F.

Aluminum tray of deep fried sticky rice maintained out in ambient temperature measured at 90F. Owner stated that item was prepared about one hour prior.

To-go container of meat ball in sauce maintained out in ambient temperature on the metal wire shelf adjacent to the

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cook line measured at 60F. Owner stated that item was taken from the food preparation refrigerator less than one hour prior to prepare an order.

Carton of raw shelled eggs maintained out in ambient temperature on the metal wire shelf adjacent to the cook line measured at 63F. Owner stated that eggs were also taken out approximately one hour prior to prepare an order.

Three cases of raw shelled eggs maintained out in ambient temperature on the floor in front of the two-door upright refrigerator measured at 67F. Owner stated that eggs were just purchased and employees were trying to organize refrigerator in order to store eggs.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

** This Division recommends utilizing time as a public health control (TPHC). When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.*

** TPHC written procedures provided and reviewed with owner.*

[COS] Pot of porridge was reheated to 165F to be hot held at 135F. Pate was VC&D. All other food items were placed into refrigeration units to immediately cool.

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: Employee conducting warewashing skipped final sanitization step.

Follow-up By
02/18/2025

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] Instructed employee to set up three-compartment sink and to sanitize all utensils just washed.

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Employee observed eating inside kitchen in areas of food preparation.

[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.

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

Inspector Observations: Container of frog legs thawing in ambient temperature.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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)

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Inspector Observations: *Container of raw ground meat maintained above ready-to-eat food items inside the two-door upright refrigerator.*

[CA] *All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.*

Numerous containers of food maintained directly on the floor inside the kitchen. Observed employee placing bowls on the floor during food preparation.

[CA] *Food shall be stored at least 6 inches above the floor to prevent contamination. Food preparation shall only occur in approved areas. Provide adequate space for food preparation.*

Employee actively warewashing with bowl of chicken maintained on the drain board as well as the middle compartment of the three-compartment sink.

[CA] *All food shall be separated and protected from possible contamination.*

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: *Employee utilizing three-compartment sink to conduct food preparation and ware washing at the same time. Food preparation sink with integral drain board available for use.*

[CA] *Utilize sinks for their designated purposes. Discontinue conducting food preparation at the three-compartment sink.*

Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Proper eating, tasting, drinking, tobacco use.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
Frog legs	Food preparation refrigerator	40.00 Fahrenheit	
Hardboiled eggs	Food preparation refrigerator	41.00 Fahrenheit	
Raw beef	Food preparation refrigerator	41.00 Fahrenheit	
Warm water	Hand wash sink	100.00 Fahrenheit	
Caramelized pork belly	Cook line	146.00 Fahrenheit	
Hot water	Three-compartment sink	122.00 Fahrenheit	
Cooked chicken gizzards	Food preparation refrigerator	41.00 Fahrenheit	
Milk teas	Two-door upright refrigerator	39.00 Fahrenheit	
Cooked chicken wings	Two-door upright refrigerator	41.00 Fahrenheit	

Overall Comments:

- **Two or more major violations were observed during the routine inspection.**
- **A follow-up inspection will be conducted to verify compliance of all major violations.**
- **Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non-business hours, and upon inspector availability.**
- **The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.**

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 **2/26/2025**. 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: Khanh Nguyet T.
Owner

Signed On: February 12, 2025