

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 FA0251251 - OC CAY DUA		Site Address 1924 ABORN RD, SAN JOSE, CA 95121		Inspection Date 12/04/2025		Placard Color & Score GREEN 76		
Program PR0364855 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PETER DO		Inspection Time 15:35 - 17:00			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By KENNY DANG				FSC THUY THI THANH NGUYEN 2-27-25

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	X			N
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		
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				S
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		
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	X	
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	X	
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned	X	
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 FA0251251 - OC CAY DUA		Site Address 1924 ABORN RD, SAN JOSE, CA 95121	Inspection Date 12/04/2025
Program PR0364855 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name PETER DO	Inspection Time 15:35 - 17:00
K48	Plan review		
K49	Permits available		
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: FOUND SHELLED EGGS AT 59F STORED ON THE COUNTER IN THE KITCHEN. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. THE EGGS WERE RETURNED TO THE REFRIGERATOR.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: FOUND A LARGE TRASH CAN STORED IN FRONT OF THE HAND WASH SINK IN THE KITCHEN. [CA] KEEP THE HAND WASH SINK ACCESSIBLE AT ALL TIMES. COS

K14 - 3 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: FOUND AN EMPLOYEE RINSING THE CUT CARROTS AT THE 3 COMPARTMENT SINK. [CA] USE THE FOOD PREPARATION SINK FOR FOOD.

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

Inspector Observations: FOUND OCTOPUS AND SEAFEED BEING THAWED ON THE COUNTER IN THE KITCHEN. [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 A PART OF A COOKING PROCESS.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: FOUND DUST ON THE FAN COVERS IN THE WALK IN COOLER. [CA] CLEAN THIS AREA MORE OFTEN.

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: FOUND A FEW CLEAN POTS STORED ON THE FLOOR IN THE DRY STORAGE AREA. [CA] KEEP CLEAN POTS 6 INCHES ABOVE THE FLOOR.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: THE HAND WASH SINK IN THE KITCHEN DOES NOT DISPENSE WATER (HOT WATER). [CA] REPAIR THE FAUCET TO DISPENSE HOT WATER AT 100F.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: THE RESTROOM DOORS DO NOT SELF CLOSE. [CA] PROVIDE SELF CLOSING DOORS.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

OFFICIAL INSPECTION REPORT

Facility FA0251251 - OC CAY DUA	Site Address 1924 ABORN RD, SAN JOSE, CA 95121	Inspection Date 12/04/2025
Program PR0364855 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name PETER DO	Inspection Time 15:35 - 17:00

Measured Observations

Item	Location	Measurement	Comments
NOODLES	REACH IN REFRIGERATOR	39.00 Fahrenheit	
EGGS	ON THE COUNTER	59.00 Fahrenheit	
EGGS	WALK IN COOLER	39.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	100.00 Fahrenheit	
FISH	WALK IN FREEZER	-14.00 Fahrenheit	
SHRIMP	WALK IN FREEZER	-12.00 Fahrenheit	
CHICKEN	WALK IN COOLER	39.00 Fahrenheit	
CHICKEN	REACH IN FREEZER	-4.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
HOT WATER	HAND WASH SINK IN RESTROOM	100.00 Fahrenheit	
MEAT	REACH INF REEZER	-4.00 Fahrenheit	

Overall Comments:

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 **12/18/2025**. 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.

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: KENNY DANG
MANAGER
Signed On: December 04, 2025