

**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 FA0205306 - DUC HUONG SANDWICHES / BAKERY		Site Address 1020 STORY RD C, SAN JOSE, CA 95122	Inspection Date 11/10/2025
Program PR0306812 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name JEANETTE BUI	Inspection Time 12:30 - 13:30
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By NGUYET	

Placard Color & Score <b>YELLOW</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 11/10/2025

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

**Inspector Observations: Kitchen employee observed washing hands without using hand soap, and then scratching nose, before attempting to conduct food preparation.**

Follow-up By 11/13/2025
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**[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.**

Cited On: 11/04/2025

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

**Compliance of this violation has been verified on: 11/10/2025**

Cited On: 11/04/2025

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

**This violation found not in compliance on 11/10/2025. See details below.**

Cited On: 11/10/2025

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

**Inspector Observations: Large metal bowl of cooked vegetarian filling measuring at 48F. Item filled the entire bowl and was kept covered. Employee stated that the item was prepared the night before and has been inside the refrigerator since.**

Follow-up By 11/13/2025
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**Numerous containers of grilled chicken and spicy grilled pork, cooling inside the walk-in refrigerator kept covered.**

**[CA] Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours.**

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**Approved cooling methods include:**

- 1) *Placing the food in shallow pans*
- 2) *Separating the food into thinner or smaller portions.*
- 3) *Using rapid cooling equipment (Ex. blast chiller)*
- 4) *Using containers that facilitate heat transfer (ex. stainless steel)*
- 5) *Adding ice as an ingredient.* 6) *Using ice paddles*
- 7) *Using an ice bath and stirring frequently*
- 8) *Accordance with a HACCP plan.*

**Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.**

**[COS] Vegetarian filling was VC&D due to improper cooling. Covers of all other covers were partially opened to expedite the cooling process.**

**Minor Violations**

N/A

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
BBQ pork	Hot holding unit	139.00 Fahrenheit	
Grilled pork	Hot holding unit	191.00 Fahrenheit	
Sliced fish cake	Walk-in refrigerator	38.00 Fahrenheit	
Hot water	Three-compartment sink	131.00 Fahrenheit	
Vegetarian filling	Walk-in refrigerator	40.00 Fahrenheit	
Pork bellye	Walk-in refrigerator	40.00 Fahrenheit	
Pate	Walk-in refrigerator	40.00 Fahrenheit	
Pork meat ball	Hot holding unit	142.00 Fahrenheit	
Pork belly	Hot holding unit	147.00 Fahrenheit	

**Overall Comments:**

- **On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 11/4/2025.**
- **Facility has earned a second conditional pass.**
- **Subsequent follow-up inspection shall be billed at \$298/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.**

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 **11/24/2025**. 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: \_\_\_\_\_  
 Nguyet  
 Manager

Signed On: November 10, 2025