

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 FA0206682 - D-D DELIGHT	Site Address 1645 FLICKINGER AV, SAN JOSE, CA 95131	Inspection Date 08/26/2026
Program PR0301835 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name DUY LE	Inspection Time 13:15 - 13:50
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By CHEF ROMEO

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/05/2026

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

Compliance of this violation has been verified on: 08/26/2026

Minor Violations

Cited On: 08/05/2026

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973

(b-f)

Compliance of this violation has been verified on: 08/26/2026

Cited On: 08/05/2026

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

Compliance of this violation has been verified on: 08/26/2026

Cited On: 08/05/2026

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

Compliance of this violation has been verified on: 08/26/2026

Measured Observations

Item	Location	Measurement	Comments
Garlic Tomato Rice	Walk in Cooler - Speed Rack	80.00 Fahrenheit	Cooling ~1 Hour
Garlic Tomato Rice	Walk in Cooler - Speed Rack	70.00 Fahrenheit	Cooling ~1 Hour
Pork	Walk in Cooler - Speed Rack	41.00 Fahrenheit	
Pork	Walk in Cooler - Speed Rack	90.00 Fahrenheit	Cooling ~ 1 hour

Overall Comments:

This is the first follow up inspection after violaitons were observed at a limited inspection.

Observations:

K05: Proper handwashing and glove use observed.

K09: Proper cooling practices were observed. All PHFs were in appropriate time and temperature relationships

K23: No evidence of vermin observed. The metal mesh was covered with aluminum foil and spray foam. Seal the gaps to be smooth and easily cleanable.

K30: Facility has removed all food from the outside and has started to sell off equipment (coolers and freezers). No equipment was plugged in and all were bagged.

Continue to correct any and all pending violations.

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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 **9/9/2026**. 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: Chef Romeo
Chef
Signed On: August 26, 2026