

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 FA0207148 - QUAN HUE RESTAURANT		Site Address 1818 TULLY RD 116, SAN JOSE, CA 95122	Inspection Date 04/06/2023
Program PR0304062 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name TON, THU (ANNIE)	Inspection Time 12:05 - 13:00
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By GIANG	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 04/04/2023

K05 - 8 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: 04/06/2023

Cited On: 04/04/2023

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

Compliance of this violation has been verified on: 04/06/2023

Minor Violations

Cited On: 04/06/2023

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: PHF items measured between 42F to 45F in the following locations:

- PHF inside the food preparation refrigerator at the top inserts - sliced beef, sliced fancy pork, sliced pork.
- Cooked pork chop inside walk-in refrigerator measured at 43F.

Ambient temperature of both refrigerators measured between 44F to 45F.

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

Cited On: 04/06/2023

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: Ambient temperature of the food preparation refrigerator and walk-in refrigerator measured at 44F to 45F.

Manager stated that bucket of ice is used temporarily to maintain cold ambient temperature.

[CA] Investigate cause for elevated temperature. Refrigeration must be capable of maintaining PHFs at 41°F or below.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Two-compartment sink	120.00 Fahrenheit	
Cooked coagulated pork blood	Cook line	174.00 Fahrenheit	
Cooked rice	Rice cooker	147.00 Fahrenheit	
Bean sprouts in water	Cook line	41.00 Fahrenheit	In ice
Cooked pork	Walk-in refrigerator	40.00 Fahrenheit	Thawing in walk-in

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 4/4/2023.

- K05M - Hands clean; properly washed:
- Observed employee properly washing hands as required.

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- *Gloves removed prior to hand washing.*

- *K07M - Proper hot and cold holding temperatures:*

- *Minor violation observed.*

- *PHFs measured above 41F but below 45F.*

- *Facility has earned green pass placard.*

- *Continue to address violations noted on inspection reports.*

- *Discussed with manager:*

- *Usage of time as public health control.*

- *Food storage in walk-in refrigerator.*

- *Premises - storage of employees' personal belongings.*

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 **4/20/2023**. 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: Annie T,
Manager

Signed On: April 06, 2023