

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 FA0208156 - QUE HUONG FAST FOOD	Site Address 2549 S KING RD A1, SAN JOSE, CA 95122	Inspection Date 01/28/2025
Program PR0307431 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name AN HUYNH	Inspection Time 13:30 - 14:30
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By AN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/16/2025

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: 01/22/2025

Cited On: 01/16/2025

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

Compliance of this violation has been verified on: 01/22/2025

Cited On: 01/16/2025

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

This violation found not in compliance on 01/28/2025. See details below.

Cited On: 01/22/2025

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

This violation found not in compliance on 01/28/2025. See details below.

Cited On: 01/28/2025

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

Inspector Observations: Observed pot of braised hardboiled eggs, mackerel in pineapple, and braised pork belly maintained at the front counter by the handwash sink. Items measured at 110F, 89F, and 120F, respectively. PIC stated that items were prepared approximately one hour prior and that temperature is monitored frequently. When items drop below a certain temperature, items are reheated at the cook line. Items maintained as is and is used to refill containers at the steam table.

Braised pork belly and shrimp maintained at the steam table measured between 110F at the top and 140F at the bottom.

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

[COS] Items were reheated at the cook line.

*** This Division suggests utilizing larger pots to hot hold at the cookline rather than maintaining multiple pots of the same item due to limited cook space. This Division also suggests utilizing the steamer to hot hold items.**

*** This Division recommends utilizing lids to maintain hot holding temperatures at the steam table in addition to frequently stirring food items.**

Cited On: 01/16/2025

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 01/28/2025

Cited On: 01/22/2025

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Cited On: 01/16/2025

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

Compliance of this violation has been verified on: 01/28/2025

Cited On: 01/22/2025

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

Compliance of this violation has been verified on: 01/28/2025

Cited On: 01/16/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 01/22/2025

Cited On: 01/22/2025

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

Compliance of this violation has been verified on: 01/28/2025

Minor Violations

Cited On: 01/28/2025

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

Inspector Observations: Front hand wash station partially obstructed with three large pots of food items.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Remove obstructions.

Cited On: 01/28/2025

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)

Inspector Observations: Observed pots of opened foods and clean utensils stored near the hand wash sink in the front service area.

[CA] All food shall be separated and protected from possible contamination. Provide protective coverings for food and/or relocate open food items.

Cited On: 01/16/2025

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

Compliance of this violation has been verified on: 01/22/2025

Measured Observations

Item	Location	Measurement	Comments
Makarel and pineapple	Steam table	149.00 Fahrenheit	
Braised pork belly	Steam table	141.00 Fahrenheit	
Fried tofu	Walk-in refrigerator	40.00 Fahrenheit	
Cooked pork spareribs	Wok line	184.00 Fahrenheit	
Braised pork belly	Cook line	173.00 Fahrenheit	
Hot water	Three-compartment sink	121.00 Fahrenheit	
Raw fish	Walk-in refrigerator	41.00 Fahrenheit	

Overall Comments:

- On-site for chargeable follow-up inspection after facility earned a conditional pass during a routine inspection on 1/16/2025, and during the first follow-up on 1/22/2025.

- Facility has corrected the following:

- K08M - Improperly using time as a public health control (TPHC).

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- *Food items subjected to TPHC were properly documented.*

- *K09M - Improper cooling methods:*

- *At time of inspection, no cooling was taking place.*

- *Note: Ensure PHF items are rapidly cooled from 135F to 70F and below within 2 hours, and from 70F to 41F and below within an additional 4 hours.*

- *Approved cooling methods include: separated into smaller portions, utilizing ice baths/ice wands, etc.*

- *K14M - Food contact surfaces unclean and unsanitized:*

- *At time of inspection, no active warewashing was observed.*

- *Three-compartment sink was set up for warewashing. Sanitizer concentration measured at the approved levels.*

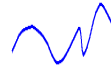
- *Facility has earned a green pass placard.*

- *Continue to address all other violations noted on previous inspection report.*

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 **2/11/2025**. 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: Bien
Manager
Signed On: January 28, 2025