

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 FA0208426 - MANILA ORIENTAL MARKET	Site Address 2812 S WHITE RD, SAN JOSE, CA 95148	Inspection Date 01/29/2026
Program PR0301501 - NO FOOD PREP > 20,000 SQ FT - FP08	Owner Name QUACH & LEIN LLC	Inspection Time 13:30 - 14:40
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By AMY

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 01/29/2026

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

Inspector Observations: The handwash station in the meat department was not working at all.

[CA] Restore both cold and hot water supply to the handwash station. Until the water supply are restored on the handwash station, employees may wash their hand in the three compartment warewash sink (SA)

Follow-up By
01/29/2026

Cited On: 01/28/2026

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: 01/29/2026

Cited On: 01/29/2026

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

Inspector Observations: The produce preparation tables are soiled with dirt buildup.

[CA] Please provide approved cutting boards for packaging the produce. Until cutting boards are provided, please wash, rinse, and sanitize the preparation table at least every four hours. Employee washed the cutting board with wiping cloths soaked with sanitizer(SA).

Follow-up By
01/29/2026

Cited On: 01/28/2026

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 01/29/2026

Minor Violations

Cited On: 01/29/2026

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

Inspector Observations: Repeated violation: Some food products on boxes were stored directly on the floor or on milk crate inside the meat and meat walk-in cooler and freezers as well as the back dry storage make-shift storage room.

[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.

Follow-up By
01/29/2026

Cited On: 01/29/2026

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: Repeated violation: Boxes of single use and other utensils were stored on the floor back in the storage area. Some working equipment were stored on the floor in the meat department as well.

[CA] For easy floor cleaning and to prevent insect/rodent infestation and hiding, store all utensils/equipment at least six inches off the floor on approved shelf/dunnage rack at all the time.

Follow-up By
01/29/2026

Cited On: 01/29/2026

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

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Inspector Observations: Repeated violation: Couple of wet/soiled wiping cloths were stored on the meat department's counters and wash sinks.

**Follow-up By
01/29/2026**

[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).

Cited On: 01/29/2026

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Repeated violation: There is excessive water and food residue accumulation on the floors of the meat and seafood department's floor and floor sinks.

**Follow-up By
01/29/2026**

[CA] Conduct a thorough and regular cleaning on the floor and floor sink areas.

There is a heavy stain and rust buildup on the metal and wood guards located inside the meat and seafood preparation and walk-in cooler areas.

[CA] Paint or replace the stained/corroded and peeling wood and wood guards immediately.

Measured Observations

N/A

Overall Comments:

Note: This is a follow-up inspection to the routine inspection that was conducted on 01/28/2026. The store's operation was partially closed due to the lack of hot water. Employees were washing utensils on the warewash sink without any sanitizer. During today's follow-up inspection, a hot water supply was restored to all the meat, seafood, and produce working station. Therefore, all the open food preparation services may be open.

However, due to the above repeated major violations, the conditional pass status shall remain place until the next follow-up inspection. This follow-up inspection shall be conducted free of charge. However, any subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 for the first 2 hours, thereafter \$298 each additional hour, 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 **2/12/2026**. 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: Amy Trinh
Manager

Signed On: January 29, 2026