

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 FA0251205 - ANGELA Q VIETNAMESE FOODS AND DELI		Site Address 953 MCLAUGHLIN AV, SAN JOSE, CA 95122	Inspection Date 02/10/2026
Program PR0364505 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name ANGELA Q VIETNAMESE FO	Inspection Time 14:45 - 15:30
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By SEAN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/03/2026

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

Compliance of this violation has been verified on: 02/10/2026

Cited On: 02/03/2026

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

Compliance of this violation has been verified on: 02/10/2026

Cited On: 02/03/2026

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

This violation found not in compliance on 02/10/2026. See details below.

Cited On: 02/10/2026

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations: Observed two containers of rice balls in sweet ginger sauce with coconut milk maintained at the front counter offered for sale. Owner stated that a vendor comes to drop off items to sell daily and that any unsold items are picked up by the vendor. Owner is unsure where the items are prepared and assumed that it is prepared from a home kitchen.

[CA] Food must be from an approved source or properly documented.

[COS] Items were removed from the sales floor to be taken home by employee to consume.

Minor Violations

Cited On: 02/03/2026

K21 - 3 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: 02/10/2026

Measured Observations

Item	Location	Measurement	Comments
Warm water	Hand wash sink - kitchen	102.00 Fahrenheit	
Hot water	Food preparation sink	121.00 Fahrenheit	
BBQ pork	Two-door reach-in refrigerator	38.00 Fahrenheit	
Tofu	Two-door reach-in refrigerator	36.00 Fahrenheit	
Green sticky rice	Merchandise refrigerator	40.00 Fahrenheit	
Hot water	Three-compartment sink	127.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection.
- Facility has corrected the following major violations:
 - K06M - Inadequate handwash facilities:
 - All hand wash stations observed with warm water, hand soap, and paper towels readily available and easily accessible.

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- **K08M - Improperly using time as a public health control:**

- **Food items subjected to time as a public health control (TPHC) were properly labeled.**

**** **Note: TPHC usage will be revoked if violation is observed during the next routine inspection.**

- **The following violation has not been corrected.**

- **K15M - Food obtained from approved source.**

- **See violation above.**

- **Facility has earned a green pass placard.**

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

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 **2/24/2026**. 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: Sean N.
Owner

Signed On: February 10, 2026