

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 FA0250159 - DUC HUONG		Site Address 2090 N CAPITOL AV, SAN JOSE, CA 95132	Inspection Date 07/01/2025
Program PR0360442 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name BUI, ADAM	Inspection Time 09:30 - 10:15
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By HUONG BUI	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 06/20/2025

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

This violation found not in compliance on 07/01/2025. See details below.

Cited On: 07/01/2025

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Repeated violation: Food safety manager certificate is expired.

[CA] Someone from the facility must take a food safety certificate class within two weeks and keep copy of the certificate on file.

Food Safety Manager certificate class may be taken on the following websites:

1. Premier Food Safety:

<https://www.premierfoodsafety.com/food-manager-certification/california>

2. Learn 2 Serve:

<https://www.360training.com/learn2serve/food-safety-manager/California>

3. Serve Safe Manager:

<https://www.servsafe.com/ServSafe-Manager>

Follow-up By

08/05/2025

Cited On: 06/20/2025

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

Compliance of this violation has been verified on: 07/01/2025

Cited On: 06/20/2025

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: 07/01/2025

Cited On: 06/20/2025

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Compliance of this violation has been verified on: 07/01/2025

Cited On: 06/20/2025

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Compliance of this violation has been verified on: 07/01/2025

Cited On: 06/20/2025

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Compliance of this violation has been verified on: 07/01/2025

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Cited On: 06/20/2025

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

Compliance of this violation has been verified on: 07/01/2025

Measured Observations

Item	Location	Measurement	Comments
Chlorine	Three compartment warewash sink	100.00 PPM	
Beef	Walk-in cooler	35.00 Fahrenheit	
Beef	Final cook	165.00 Fahrenheit	
Shrimp roll, TPHC	Front counter	110.00 Fahrenheit	

Overall Comments:

Note: 1. This is a follow-up inspection to the routine and follow-up inspections conducted on 5/27/25 and 6/20/25 respectively. The major and minor violations cited during the routine and the first follow-up inspections are now corrected. Therefore the facility is issued a pass green placard.

2. All food products sold in the facility must be made in an approved facility.

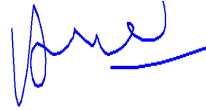
3. Someone from the facility must take a food safety manager certificate class immediately.

4. Since this is a second follow-up inspection, the owner shall be billed \$298.00 charge for this inspection.

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 **7/15/2025**. 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: Huong Bui
Employee
Signed On: July 01, 2025