

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 FA0206682 - D-D DELIGHT	Site Address 1645 FLICKINGER AV, SAN JOSE, CA 95131	Inspection Date 10/16/2025
Program PR0301835 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name DUY LE	Inspection Time 11:00 - 12:40
Inspected By MINDY NGUYEN	Inspection Type LIMITED INSPECTION	Consent By ROMEO

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. Observed old and fresh rodent droppings in the following locations:

- 5-8 old and fresh droppings on wooden food trays on a lower shelf in the cooking area.
- 2-3 on the lower shelf where the wooden trays were stored
- 2-3 in the front drink prep area on a shelf under electrical wiring
- 1 on cardboard lining on a shelf in the storage area
- 1 on a shelf in the dry storage room
- 1 inside the mop sink
- A total of 5-10 droppings on the floors throughout the kitchen: left of front beverage prep unit, in front of and under the 3-compartment sink, in front of the walk-in refrigerator door, on floor in the cooking area

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: A. Sircar

4. Notification: The person in charge during inspection, Romeo, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector, or dehweb@deh.sccgov.org
2. Submit a copy of the pest control report from a licensed provider.

FACILITY WAS CLOSED DUE TO EVIDENCE OF ACTIVE RODENT INFESTATION. See notes below.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
UPRIGHT REFRIGERATOR FOODS	UPRIGHT REFRIGERATOR, MAIN KITCHEN	41.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
FRUITS, PREPACKAGED FOODS	FRONT PREP UNIT	40.00 Fahrenheit	

Overall Comments:

Limited inspection in conjunction with complaint CO0158143.

Follow-up By
11/07/2025

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FACILITY IS HEREBY CLOSED DUE TO EVIDENCE OF AN ACTIVE RODENT INFESTATION.

Provided Checklist for Reopening After Closure Due to Vermin Infestation.

Requirements Before Reopening (a minimum 24 hours must elapse before our office can schedule a reinspection):

- 1. Email the signed and completed Reopening Checklist**
 - 2. Submit a copy of the pest control report from a licensed provider.**
- Email the two items to DEH at dehweb@deh.sccgov.org .**

Clean and sanitize all food and nonfood contact surfaces. Remove all evidence of vermin and droppings from facility and ensure there is no evidence of vermin found at follow up inspection. If ANY evidence/droppings are observed during the follow-up inspection(s), the facility will not be re-opened.

Facility will remain closed at this time and will not reopen until a follow up inspection is conducted. Facility is to cease and desist all food sales and operations, including food preparation. Do not remove, cover-up, or relocate red placard. Failure to comply may result in enforcement actions.

Main office contact: (408) 918-3400 and dehweb@deh.sccgov.org

A follow-up inspection will be conducted. The first follow-up is free of charge. Any subsequent inspection(s) shall each be billed \$298/hr during business hours, or \$645 for a minimum of 2 hours during non-business hours pending availability. Facility will be required to first pay for any billable inspections before an inspection can be scheduled.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **10/30/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Romeo Pena
Kitchen Manager

Signed On: October 16, 2025