

**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**

<b>Facility</b> FA0200044 - LEQUY INC		<b>Site Address</b> 104 N SAN TOMAS AQUINO RD, CAMPBELL, CA 951	<b>Inspection Date</b> 07/17/2025
<b>Program</b> PR0302028 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		<b>Owner Name</b> PHONG BUI	<b>Inspection Time</b> 10:00 - 10:30
<b>Inspected By</b> PRINCESS LAGANA	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> VINCE	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 07/14/2025

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

**Compliance of this violation has been verified on: 07/17/2025**

Cited On: 07/14/2025

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

**Compliance of this violation has been verified on: 07/17/2025**

**Minor Violations**

Cited On: 07/14/2025

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: 07/17/2025**

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
spicy lemon grass broth	walk in cooler	41.00 Fahrenheit	
pho broth	walk in cooler	41.00 Fahrenheit	
raw beef	prep line left side	36.00 Fahrenheit	
cooked chicken	prep line left side	41.00 Fahrenheit	

**Overall Comments:**

*Follow up inspection for routine inspection conducted on 07/14/2025 regarding the following violations:*

- K07 Proper hot and cold holding temperatures
- K09 Proper cooling methods
- K35 Equipment, utensils: Approved, in good repair, adequate capacity

*Specialist observations:*

- K07 Proper hot and cold holding temperatures: **CORRECTED**
- K09 Proper cooling methods: **CORRECTED**; Per Manager, cooling is conducted using ice bath. Ice paddle was recently purchased to aid with rapid cooling.
- K35 Equipment, utensils: Approved, in good repair, adequate capacity; **CORRECTED**. Right side prep line cooler not in use and is going to be replaced with a like for like unit. Walk in cooler's ambient temperature measured at 39F.

*Discussions:*

- proper thawing
- placement of single use towels in the cook line
- use of hand soap vs dish soap
- Permit expiration is on 08/31/2025; ensure health permit is renewed prior to expiration date to avoid possible enforcement actions including facility closure and/or charged follow up inspections.

# OFFICIAL INSPECTION REPORT

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<b>Program</b> PR0302028 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	<b>Owner Name</b> PHONG BUI	<b>Inspection Time</b> 10:00 - 10:30

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 **7/31/2025**. 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



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**Received By:** Vince Mai  
Manager

**Signed On:** July 17, 2025