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 FA0261879 - HUONG QUE- HQ DINING		Site Address 3005 SILVER CREEK RD #130, SAN JOSE, CA 9512		Inspection Date 07/02/2021
Program PR0384069 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HUONG QUE HQ DINING, LLO	Inspection Time 16:30 - 17:00
Inspected By LAWRENCE DODSON	Inspection Type FOLLOW-UP INSPECTION	Consent By THANH		

Placard Color & Score
GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/01/2021

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

Compliance of this violation has been verified on: 07/02/2021

Cited On: 07/01/2021

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 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: 07/02/2021

Cited On: 07/01/2021

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

Compliance of this violation has been verified on: 07/02/2021

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Official inspection report emailed to tructhanhnguyen@hotmail.com

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 7/16/2021. 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:

[NO]

 [CA]
 Corrective Action

 [COS]
 Corrected on Site

 [N]
 Needs Improvement

 [NA]
 Not Applicable

[PBI] Performance-based Inspection

Not Observed

[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:

Signed On: July 02, 2021