



**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> 07/14/2025	
<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 - 12:00
<b>Inspected By</b> PRINCESS LAGANA	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> VINCE	<b>FSC</b> Noel Atkinson 04/13/2030		

**Placard Color & Score**  
**YELLOW**  
**70**

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth					X		
K04 Proper eating, tasting, drinking, tobacco use			X				N
K05 Hands clean, properly washed; gloves used properly			X				N
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods		X		X			N
K10 Proper cooking time & temperatures					X		
K11 Proper reheating procedures for hot holding					X		
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized	X						
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display						X	
K17 Compliance with Gulf Oyster Regulations						X	
K18 Compliance with variance/ROP/HACCP Plan						X	
K19 Consumer advisory for raw or undercooked foods						X	
K20 Licensed health care facilities/schools: prohibited foods not being offered						X	
K21 Hot and cold water available	X						
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES	OUT	COS
K24 Person in charge present and performing duties		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food		
K27 Food separated and protected		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		X
K39 Thermometers provided, accurate		X
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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Facility FA0200044 - LEQUY INC	Site Address 104 N SAN TOMAS AQUINO RD, CAMPBELL, CA 95008	Inspection Date 07/14/2025
Program PR0302028 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name PHONG BUI	Inspection Time 10:00 - 12:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

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

**Inspector Observations: \*REPEAT VIOLATION\***

1. At the prep line cooler (right side next to hand sink), multiple Potentially Hazardous Food (PHFs) measured above 41F. Ambient temperature of unit measured at 50F. Per Manager, food items have been in the unit for approximately 1.5 hours.
2. At the prep line cooler (left side), multiple PHFs measured above 41F. Tendon measured at 52F and meatball measured at 47F. Per Manager, food items were frozen then thawed in hot water approximately 1.5 hours prior to measurement.
3. At the walk in cooler, multiple PHFs measured above 41F. Ambient temperature of unit measured at 46F - 47F. [CA]: Potentially Hazardous Food shall be cold held at 41F or below at all times. [COS]: PHFs that have been out of temperature for more than 4 hours were voluntarily discarded. PHFs that have been out of temperature for less than 4 hours were relocated to freezer to rapidly cool down.

Follow-up By  
07/17/2025

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

**Inspector Observations: \*REPEAT VIOLATION\***

In the walk in cooler, multiple containers of broth stored in deep plastic containers and completely sealed with lids measured between 52F - 61F. Per Manager, broths were cooked then cooled down in the unit since last night.

Follow-up By  
07/17/2025

In the walk in cooler, rice in metal pan completely sealed with saran wrap measured at 47F. Per Manager, rice was cooked last night and placed in the unit.

**MINOR:**

Cooked noodles in the walk in cooler measured at 80F. Noodles stored in plastic container completely sealed with lid. Manager stated it was cooked approximately 1.5 hours prior to measurement.

[CA]: Hazardous Foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours (6 hours total).

Approved cooling methods include;

1. Placing the food in shallow, heat-conductive pans.
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment (no plastic bins or containers).
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. In accordance to an approved HACCP Plan

[COS]: Broth and rice voluntarily discarded via trash.

[SA]: Noodles relocated to freezer to rapidly cool down.

### Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

**Inspector Observations: Employee drinking of unsecured beverage cup in kitchen. No direct contamination observed.**

[CA]: Employees shall eat or drink only in designated areas where contamination of non-prepackaged food; clean equipment, utensils, and linens; unwrapped single-use articles; or other items needing protection cannot result.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations: Employee washed hands at 3 comp sink used for food preparation.**

[CA]: Employees shall wash hands at designated at hand sink.

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K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations: Accumulation of grease and debris on baffle filters and underneath deep fryer.**  
**[CA]: Routinely clean mentioned areas and the areas underneath and behind equipment and in hard-to-reach to prevent the accumulation of dirt, dust, grease, and debris.**

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

**Inspector Observations: \*REPEAT VIOLATION\***  
**1. Prep line cooler's (right side next to hand sink) ambient temperature measured at 50F. Unit's prep top lids and bottom reach in doors are in disrepair. Unit's gasket in disrepair.**  
**2. Walk in cooler's ambient temperature measured between 46F - 47F.**

**Follow-up By**  
07/17/2025

**[CA]:**  
**1. All cooling units shall be able to cold hold PHFs at 41F or below at all times. Repair/assess/adjust unit as needed. Repair/replace gasket.**  
**2. All cooling units shall be able to cold hold PHFs at 41F or below at all times. Repair/assess/adjust unit as needed**

**Note: technician came during inspection.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: \*REPEAT VIOLATION\***  
**Gaps between baffle filters.**  
**[CA]: Remove gaps and properly install baffle filters.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: Missing temperature measuring device in prep line units.**  
**[CA]: Provide a thermometer that is accurate, easily readable, and suitable for measuring the internal temperature of food at all food preparation areas**

## Performance-Based Inspection Questions

- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Proper cooling methods.
- Needs Improvement - Proper eating, tasting, drinking, tobacco use.
- Needs Improvement - Hands clean/properly washed/gloves used properly.

## Measured Observations

Item	Location	Measurement	Comments
chicken	prpe line cooler (left)	40.00 Fahrenheit	
water	hand sink at cook line	100.00 Fahrenheit	
beef	prep line cooler (right)	57.00 Fahrenheit	taken from walk in cooler; VCD
raw beef	prep line cooler (left)	40.00 Fahrenheit	
chicken	walk in cooler	48.00 Fahrenheit	prepared approximately 1.5 hours prior to measurement; relocated to freezer
water	3 comp sink (prep sink)	120.00 Fahrenheit	
yogurt	1 door reach in	41.00 Fahrenheit	
broth	walk in cooler	52.00 Fahrenheit	52F - 61F -curry: 47F -beef: 52F -rice: 47F -red broth: 47F
tofu	walk in cooler	46.00 Fahrenheit	purchased less than 4 hours prior to measurement; relocated to prep line (left)
cooked shrimp	prep line cooler (right)	46.00 Fahrenheit	46F - 48F; taken from walk in cooler; VCD
water	3 comp sink	120.00 Fahrenheit	
egg rolls	prep line cooler (left)	38.00 Fahrenheit	

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## Overall Comments:

### **Notes:**

**-facility is self-closed and will re-open after the walk in cooler is able to cold hold Potentially Hazardous Food (PHFs) at 41F or below. Manager to provide proof of walk in cooler being repaired to Specialist.**

**-continued repeat violations may lead to enforcement actions such as office hearing.**

**-A follow up inspection will be conducted by 07/17/2025 to verify compliance. The first follow up inspection is free of charge, any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298/hr, minimum of one hour**

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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 **7/28/2025**. 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