

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 FA0208156 - QUE HUONG FAST FOOD		Site Address 2549 S KING RD A1, SAN JOSE, CA 95122		Inspection Date 06/02/2026		Placard Color & Score YELLOW 42		
Program PR0307431 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name AN HUYNH		Inspection Time 12:20 - 14:30			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By AN				FSC Bien Nguyen 07/09/2026

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						
K05	Hands clean, properly washed; gloves used properly		X		X			N
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records	X						S
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		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	X			S
K22	Sewage and wastewater properly disposed			X	X			
K23	No rodents, insects, birds, or animals			X				S

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	X	
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	X	
K33	Nonfood contact surfaces clean		
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		
K39	Thermometers provided, accurate		
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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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

REPEAT VIOLATION

Follow-up By 06/05/2026

Employee observed chopping up raw pork belly, then walked to the ice machine, lifted up openable panel, and attempted to use a bowl to scoop consumable ice before being stopped and instructed to wash hands.

Employee observed taking out the trash, then returned into the kitchen and attempted to handle a slab of pork belly maintained inside the middle compartment of the three compartment sink before being stopped and instructed to wash hands.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- (3) After using the toilet room.
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
- (6) After handling soiled equipment or utensils.
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
- (8) When switching between working with raw food and working with ready-to-eat food.
- (9) Before initially donning gloves for working with food.
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.
- (11) After engaging in other activities that contaminate the hands.

[COS] Employees changed gloves and washed hands using soap.

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

REPEAT VIOLATION

Follow-up By 06/05/2026

Only hand sink in the kitchen lacked soap.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

[SA] Employee left kitchen and returned with a squeeze bottle of soap.

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

Inspector Observations:

REPEAT VIOLATION

Follow-up By 06/05/2026

Cooked pork belly measured 101F while maintained in a pot on the stove with the burner underneath turned to low. Per staff, item had been cooked approximately 1 hour and 20 minutes prior.

Numerous potentially hazardous foods measured between 43F and 45F while maintained in the walk-in cooler. Ambient of the unit measured 45F via probe. Per the manager, walk-in cooler at been reading below 41F 1 hour prior, before the delivery of cases of animal products resulted in the opening/closing of the unit.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of

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bacteria.

[COS] Manager turned up the flame underneath pork belly. Cooked pork belly was reheated to greater than 165F. After leaving the door closed for approximately 50 minutes, ambient of the walk-in measured 42F via probe. Continue to monitor. If ambient does not reach 41F in the next hour, manager agreed to relocate all potentially hazardous foods to alternate refrigeration.

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

Inspector Observations:

REPEAT VIOLATION

Follow-up By
06/05/2026

Braised pork and cooked pork belly measured between 52F and 53F while maintained in five lid or plastic covered containers in the walk-in cooler. Condensation observed on interior of plastic wrap of container covered with plastic. Per staff, items had been cooked yesterday, and maintained in the unit overnight to cool down.

Upon the start of the inspection, observed staff hurriedly wheeling a speed rack into the walk-in cooler. On the speed rack, catfish soup measured 109F, and braised tofu and soft boiled eggs measured 111F while maintained in two large pots (respectively). Per staff, items had been cooked approximately 2 hours and 30 minutes prior, and had been cooling in ambient since.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Pork was voluntarily condemned and discarded with bleach due to improper cooling. Instructed staff to place pots of catfish and braised tofu/egg into ice baths. Items were stirred while in ice bath. After approximately 15 minutes, items measured between 63F and 68F. Catfish soup and braised tofu/egg relocated to walk-in freezer for rapid cooling.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

At the start of the inspection, observed 6 slabs of partially frozen pork belly maintained vertically on sodden pieces of cardboard on the floor, leaning against boxes of frozen catfish near the three compartment sink. Parts of some of the slabs of pork belly observed directly contacting the floor. Employee immediately started picking up the slabs of pork belly and began stacking them on on top of another on a sheet pan maintained on top of a box of catfish.

Follow-up By
06/05/2026

Observed 3 additional slabs of partially frozen pork belly to the right of the cook-line also maintained on sodden cardboard on the floor while leaning up against boxes of frozen catfish. At least one of the slabs of pork belly observed contacting the floor.

[CA] Food intended for consumption shall not contact contaminated surfaces or the floor.

[COS] 9 slabs of partially frozen pork belly were voluntarily condemned and discarded with bleach due to adulteration.

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

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Inspector Observations:

Accumulation of brown, mold-like growth on the interior of the ice machine.

Clean tubs and clean metal inserts observed with brown soil/accumulation on sides while maintained on the top most and second top most shelf above the three compartment sink.

[CA] Food contact surfaces shall be maintained clean. Ensure ice machine is cleaned regularly at a rate frequent enough to preclude buildup. Ensure equipment that contacts food is adequately cleaned, and is stored in a location that does not result in contamination.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Water measured at 99F from all sinks throughout the facility (three compartment sink, preparation sink, hands sinks) at the start of the inspection. Per staff, the lowered water temperature was due to the fact that they had just used large amounts of water.

Follow-up By
06/05/2026

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

Facility must be capable of providing water at minimum 100F from the three compartment dish washing sink. Ensure water heater is capable of meeting hot water demands of facility during all hours of operation.

[SA] After approximately 30 minutes, water remeasured at 103F from the faucet of the three compartment sink and the preparation sink.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

Employee observed utilizing preparation sink. Wastewater from preparation sink discharged through pipe below observed overflowing onto the kitchen floor owing to strainer laden with food stored in the floor sink, and bits of food in the piping of the floor sink.

[CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.

[COS] Employees cleaned out strainer and floor sink.

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

Inspector Observations:

Approximately 3 flies observed flying around the kitchen area. Flies observed flying close to uncovered pieces of meat.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies to prevent contamination of food.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations:

Approximately 7 slabs of partially frozen pork belly observed thawing on boxes of frozen catfish, in the three compartment sink, on the drainboard of the three compartment sink, in the preparation sink, and on top of meat slicer.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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

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Inspector Observations:

Prepackaged non potentially hazardous snack foods held at the front service area for consumer self service lack required labeling components. Prepackaged non potentially hazardous snack foods and various potentially hazardous foods/desserts held in the upright merchandiser refrigerator for consumer self service lack required labeling components.

[CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

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:

1. Ambient of the walk-in cooler measured 45F.

[CA] Refrigeration shall be capable of maintaining at 41F or below during all hours of operation.

***Note: Preparation refrigerator at the cook-line observed turned off. Per manager, the preparation refrigerator does not work. No potentially hazardous foods observed stored inside the unit. Strongly recommend repairing preparation refrigerator to allow for adequate refrigeration space and ease of access in preparation of potentially hazardous foods.**

2. Cardboard observed used to line shelving. To-go bags observed used to store food.

[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent. Discontinue the use of to-go bags in direct contact with food.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
ambient	walk-in cooler	45.00 Fahrenheit	remeasured at 42F. continue to monitor
ambient	merchandiser upright refrigerator	39.00 Fahrenheit	
water	hand sinks	99.00 Fahrenheit	remeasured at 103F
cooked chicken	boxed - ambient - front service	1.25 Hours	TPHC
water	three compartment sink	99.00 Fahrenheit	remeasured at 103F
water	preparation sink	99.00 Fahrenheit	remeasured at 103F
fish	plate - ambient - front service	2.50 Hours	TPHC
cooked vegetables	steam table	1.50 Hours	TPHC

Overall Comments:

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 5 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

*Notes:

- Observed food preparation being conducted on boxes, on buckets, and in the three compartment sink. Facility does not appear to

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have sufficient space to conduct food preparation. Recommend downsizing the quantity of food being prepared.

- Provided manager's food safety certification expires in less than 2 months. Ensure certification is renewed prior to expiration date.

- All potentially hazardous foods subjected to time as a public health control held in ambient or in steam tables at the front service line observed properly dated and time logged by batch.

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 **6/16/2026**. 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: Bien
Manager
Signed On: June 02, 2026