

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 FA0209379 - DAI THANH SUPERMARKET MONTEREY		Site Address 4148 MONTEREY RD, SAN JOSE, CA 95111		Inspection Date 09/04/2026		Placard Color & Score YELLOW 56		
Program PR0300850 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name DAVID HUA		Inspection Time 13:00 - 15:50			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By THANH HUA				FSC Thanh Hua 8/20/2029

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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods						X	
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		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						S
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				S
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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
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		
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	X	
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
K42	Garbage & refuse properly disposed; facilities maintained	X	
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
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

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

Inspector Observations: Whole raw catfish in display fridge for costumers to grab measured 48F. PIC stated fish was placed there 2 hours ago.[CA] Keep cold potentially hazardous food at 41°F or below.

Soy milk and soy pudding measured at 50F stored on the display table for over 4 hours. [CA] The food was discarded. see VC&D.

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations: FOUND CONCH SMOOTH SNAILS WITHOUT PROOF OF SOURCE. [CA] ALL SHELL FISH MUST COME FROM AN APPROVED SOURCE. SEE VC&D.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Missing the food handler's cards for the food employees. [ca] provide food handler's cards.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: FOUND A DENTED CAN ON THE FOOD DISPLAY SHELVES ON THE SALE FLOOR. [CA] REMOVE DENTED CANS FOR RETURN OR DISCARD.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: MISSING SHELL STOCK TAGS DATING BACK TO 3 MONTHS. [CA] SHELL STOCK TAGS SHALL REMAIN ATTACHED TO THE CONTAINER IN WHICH THE SHELL STOCK IS RECEIVED UNTIL THE CONTAINER IS EMPTY. TAGS SHALL THEN BE MAINTAINED IN CHRONOLOGICAL ORDER FOR AT LEAST 90 CALENDAR DAYS FROM THE DATE THE CONTAINER IS EMPTIED.

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

Inspector Observations: FOUND A COUPLE OF WATER PUDDLES ON THE FLOOR IN THE FISH DEPARTMENT. [CA] REMOVE THE PUDDLES.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: FOUND CUT RAW FISH AT THE CONSUMER SELF-SERVICE DISPLAY ON ICE. [CA] CUT RAW FISH SHALL BE PROPERLY BAGGED WHEN SOLD FOR RETAIL AT THE SELF-SERVICE DISPLAY.

FOUND RAW CHICKEN IN BAGS STORED ABOVE RAW PORK IN THE MEAT WALK IN COOLER. [CA] STORE RAW CHICKEN BELOW RAW PORK.

K29 - 2 Points - Toxic substantances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: FOUND A SPRAY BOTTLE WITHOUT A LABEL ON THE TABLE NEAR THE DISPLAY CASE. [CA] LABEL BOTTLE.

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

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Inspector Observations: Found ice build up inside the display freezer. [ca] repair freezer.

FOUND SEVERAL KNIVES WITH RUBBER BANDS ON THEIR HANDLES IN THE FISH DEPARTMENT. [CA] DISCONTINUE USING RUBBER BANDS AROUND THE KNIFE'S HANDLES.

FOUND A COUPLE OF FLY STICKER CYLINDER TRAPS IN THE FISH AND MEAT DEPARTMENTS. [CA] USE APPROVED FLY ELECTRICAL ZAPPERS.

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

Inspector Observations: FOUND A NON WORKING THERMOMETER AT THE BAMBOO DISPLAY REFRIGERATOR. [CA] PROVIDE A WORKING THERMOMETER.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Found the aquaculture tank of shellfish dept. located in center of prep area with a leak causing puddles on Fish department floors.

[CA] Repair leak.

FOUND A SLOW DRAINING HAND WASH SINK AT THE FISH DEPARTMENT. [CA] REPAIR SINK.

FOUND A LEAK AT THE HAND WASH SINK IN THE MEAT DEPARTMENT. [CA] REPAIR SINK.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: FOUND TRASH AROUND THE EXTERIOR TRASH DUMPSTER. [CA] CLEAN THIS AREA MORE OFTEN.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Mops were stored inside a shopping cart to produce storage area.[CA] Hang the mop to air dry.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: FOUND THE CEILING TILE WITH AN OPENING SHOWING THE INSULATION ABOVE THE 3 COMPARTMENT SINK IN THE FISH DEPARTMENT. [CA] REPAIR THE OPENING.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
sour cream	grab standing reach in fridge	40.00 Fahrenheit	
meatballs	grab standing reach in fridge	37.00 Fahrenheit	
tofu	display refrigerator	41.00 Fahrenheit	
live snail	grab reach fridge display	40.00 Fahrenheit	
raw oyster live	aquarium tank	40.00 Fahrenheit	
raw whole eggs	grab standing reach in fridge	38.00 Fahrenheit	
santizer chlorine	bucket in butcher dept.	50.00 PPM	
ice cream bars	display lower fridge	31.00 Fahrenheit	
ground beef	display fridge unit for costumers in butcher dept.	38.00 Fahrenheit	
hot water	employee restroom	100.00 Fahrenheit	
bean sprouts	grab standing reach in fridge	41.00 Fahrenheit	
milk	grab standing reach in fridge	41.00 Fahrenheit	
oysters	walk in cooler	36.00 Fahrenheit	
cakes	standing grab fridge	31.00 Fahrenheit	
cabbage	walkin storage fridge	38.00 Fahrenheit	
pig feet	butcher walkin fridge	36.00 Fahrenheit	
hotwater	3 compartment sink at: meat dept, produce, seafood dept.	120.00 Fahrenheit	
fish	walk in freezer	8.00 Fahrenheit	

Overall Comments:

JOINT INSPECTION BY MARCELA AND BELIN

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 **9/18/2026**. 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: THANH HUA
MANAGER

Signed On: September 04, 2026