

**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 FA0205306 - DUC HUONG SANDWICHES / BAKERY		Site Address 1020 STORY RD C, SAN JOSE, CA 95122	Inspection Date 02/03/2025
Program PR0306812 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name JEANETTE BUI	Inspection Time 16:20 - 16:30
Inspected By HENRY LUU	Inspection Type LIMITED INSPECTION	Consent By NGUYET V.	

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

**Major Violations**

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

*Inspector Observations: Cooked chicken maintained at the hot holding unit at the sandwich preparation line measured between 123F to 138F. Employee at the sandwich line stated that the chicken was pulled from the cooling rack and reheated in the microwave once before placing at the hot holding unit.*

*[CA] Any PHF that has been cooked, cooled, and reheated for hot holding shall be reheated to a minimum internal temperature of 165°F for 15 seconds.*

*[COS] Employee placed container of chicken into the microwave to reheat. Final temperature measured at 176F.*

**Minor Violations**

No minor violations were observed during this inspection.

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

N/A

**Overall Comments:**

- *On-site for a complaint investigation.*
- *Due to major violation observed, a limited inspection was conducted. See violation above.*

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 2/17/2025. 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: Nguyet V.  
 Manager

Signed On: February 03, 2025