

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 FA0207293 - TUU QUAN RESTAURANT	Site Address 1939 ALUM ROCK AV H, SAN JOSE, CA 951162000	Inspection Date 01/22/2026
Program PRO303578 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name NGUYEN, PHUNG	Inspection Time 16:30 - 16:55
Inspected By NHA HUYNH	Inspection Type FOLLOW-UP INSPECTION	Consent By UT

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/16/2026

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 01/22/2026

Cited On: 01/16/2026

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

This violation found not in compliance on 01/22/2026. See details below.

Minor Violations

Cited On: 01/16/2026

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

Compliance of this violation has been verified on: 01/22/2026

Cited On: 01/16/2026

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

Compliance of this violation has been verified on: 01/22/2026

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	100.00 Fahrenheit	

Overall Comments:

A follow-up inspection was conducted to verify violations from routine inspection conducted on 01/16/2026 are in compliance.

K22: The prep sink was observed properly indirectly connected to the floor sink.

K23: No dead or live cockroaches observed. Rat droppings still observed on the floor under the water heater.

K41: Water leak under the prep sink has been repaired.

K45: Holes in the wall behind the prep sink has been repaired.

Continue to work on violations noted on the last inspection report.

Maintain facility free of vermin and pest.

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 2/5/2026. 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.

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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: Ut Dao

employee

Signed On: January 22, 2026