

# 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

<b>Facility</b> FA0207293 - TUU QUAN RESTAURANT		<b>Site Address</b> 1939 ALUM ROCK AV H, SAN JOSE, CA 951162000	<b>Inspection Date</b> 01/22/2026
<b>Program</b> PR0303578 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		<b>Owner Name</b> NGUYEN, PHUNG	<b>Inspection Time</b> 16:30 - 16:55
<b>Inspected By</b> NHA HUYNH	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> 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



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**Received By:** Ut Dao  
employee

**Signed On:** January 22, 2026