

# 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> FA0260133 - TUKTUK CHICKEN & RICE		<b>Site Address</b> 5663 SNELL AV, SAN JOSE, CA 95123		<b>Inspection Date</b> 03/25/2024	
<b>Program</b> PR0381238 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> TUKTUK CHICKEN & RICE		<b>Inspection Time</b> 13:15 - 14:40
<b>Inspected By</b> JENNIFER RIOS	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> NINH	<b>FSC</b> Brian Pham 08/21/2028		

**Placard Color & Score**

**YELLOW**

**70**

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						
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			N
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						
K14 Food contact surfaces clean, sanitized		X		X			N
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				
K22 Sewage and wastewater properly disposed			X				
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		
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		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		X
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		X
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

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

**Inspector Observations: 1. Boba measured 112F. Per PIC, it was made 2.5 hours before time measurement. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Boba was time marked to discard after 4 hours.**

**TPHC written procedures given to PIC.**

**2. Cooked chicken on counter measured 91F. Per PIC, it was removed from hot holding to make room for other items. When ordered, it would be reheated. Per PIC, it was cooked 2.5 hours to temperature measurement. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Cooked chicken time marked to discard after four hours.**

**3. Bean sprouts measured 63F. Per PIC, they had been out for about a half hour from refrigeration unit. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Ice added to bean sprouts to maintain PHF at 41F or below.**

K14 - 8 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

**Inspector Observations: Observed employee wash pan in preparation sink only and not sanitize after. [CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM). [COS] Three compartment sink was prepared with soap and water, rinse water and then 100ppm chlorine. Pan was washed and sanitized.**

### Minor Violations

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

**Inspector Observations: Warm water in restroom measured 89F. [CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.**

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

**Inspector Observations: Freser tea machine is draining liquid waste into a bucket. [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.**

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: Observed raw foods (chicken) stored above ready to eat foods in reach in fridge. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Observed handles of scoops in contact with food in bulk food storage containers (sugar, rice). [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: Chlorine in sanitizing bucket measured 0ppm. Per PIC, there is also soap in sanitizing bucket. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

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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: Hanging screen at back door is not secured and there are gaps at the bottom of the screen. [CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.**

## Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.  
Needs Improvement - Food contact surfaces clean, sanitized.

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Chicken	On counter	91.00 Fahrenheit	
Boba	Hot holding	112.00 Fahrenheit	
Cilantro	Cold holding insert	38.00 Fahrenheit	
Raw chicken	Reach in fridge	40.00 Fahrenheit	
Hot water	Three comp sink	120.00 Fahrenheit	
Sticky rice	Under counter reach in	41.00 Fahrenheit	
Hot water	Prep sink	120.00 Fahrenheit	
Warm water	Restroom handwash	89.00 Fahrenheit	
Chicken	Under counter reach in	41.00 Fahrenheit	
Chlorine	Three comp sink	100.00 PPM	
Warm water	Handwash	100.00 Fahrenheit	
Chlorine	Santizing bucket	0.00 PPM	
Bean sprouts	On counter	63.00 Fahrenheit	

## Overall Comments:

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 **4/8/2024**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control

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**Received By:** Ninh Pham  
Helper

**Signed On:** March 25, 2024