

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 FA0252416 - NAM GIAO RESTAURANT		Site Address 2066 TULLY RD, SAN JOSE, CA 95122	Inspection Date 05/28/2021
Program PR0367405 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name QOLOR LLC	Inspection Time 14:30 - 16:00
Inspected By LAWRENCE DODSON	Inspection Type FOLLOW-UP INSPECTION	Consent By TINO	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/27/2021

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 05/28/2021

Cited On: 05/27/2021

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

Compliance of this violation has been verified on: 05/28/2021

Cited On: 05/27/2021

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

Compliance of this violation has been verified on: 05/28/2021

Minor Violations

Cited On: 05/27/2021

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

This violation found not in compliance on 05/28/2021. See details below.

Follow-up By
07/28/2021

Cited On: 05/27/2021

K14 - 3 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, 114125(b), 114141

Compliance of this violation has been verified on: 05/28/2021

Follow-up By
05/30/2021

Measured Observations

N/A

Overall Comments:

Cooling of multiple food items, extensive food menu and complex food processes will result in the current RC2 permit changing to an RC3 permit.

PHF items Official inspection report emailed to quynhlevivian@gmail.com

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 **6/11/2021**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0252416 - NAM GIAO RESTAURANT	Site Address 2066 TULLY RD, SAN JOSE, CA 95122	Inspection Date 05/28/2021
Program PR0367405 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name QOLOR LLC	Inspection Time 14:30 - 16:00

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:**Signed On:** May 28, 2021