

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 01/21/2025
Program PR0367405 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name QOLOR LLC	Inspection Time 12:00 - 13:00
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By LINH	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 01/15/2025

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

Compliance of this violation has been verified on: 01/21/2025

Cited On: 01/15/2025

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

Compliance of this violation has been verified on: 01/21/2025

Cited On: 01/15/2025

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 01/21/2025

Minor Violations

Cited On: 01/15/2025

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 01/21/2025. See details below.

Cited On: 01/21/2025

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Rodent droppings still observed in the following areas:

- Underneath dry storage racks on the right side of the kitchen.
- On floor behind the cookline on the right side of the kitchen.

Areas do not appear to have been cleaned since the routine inspection as heavy accumulation of food debris, grease, and dead American cockroach previously observed was still present.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

Cited On: 01/15/2025

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Compliance of this violation has been verified on: 01/21/2025

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Measured Observations

Item	Location	Measurement	Comments
Ambient	Right kitchen - walk-in refrigerator	41.00 Fahrenheit	
Spicy beef soup	Right kitchen - cook line	162.00 Fahrenheit	
Cooked meatballs	Right kitchen - food preparation refrigerator	40.00 Fahrenheit	
Soup	Left kitchen - walk-in refrigerator	41.00 Fahrenheit	
Fried fish cake	Right kitchen - food preparation refrigerator	39.00 Fahrenheit	
Bean sprouts	Left kitchen - walk-in refrigerator	41.00 Fahrenheit	
Hot water	Warewash sink	121.00 Fahrenheit	
Cooked coagulated pork blood	Right kitchen - cook line	157.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Cooked beef shank	Right kitchen - food preparation refrigerator	40.00 Fahrenheit	

Overall Comments:

- **On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 1/15/2025.**
- **Facility has corrected the following:**
 - **K06M - Inadequate handwash facilities:**
 - **Hand wash stations observed stocked with warm water, hand soap, and paper towels.**
 - **Ensure all hand wash stations have warm water, hand soap, and paper towels. Ensure hand wash stations are unobstructed and easily accessible at all times.**
 - **K07M - Improper hot and cold holding temperatures:**
 - **All PHF items measured 41F and below or at 135F and above.**
 - **See measured observations.**
 - **K08M - Improperly using time as a public health control:**
 - **Items subjected to TPHC were properly labeled and or documented.**
- **Facility has not corrected the following:**
 - **K23m - Observed rodents, insects, birds, or animals.**
 - **Permits not available.**
 - **Payment was made on site during the follow-up inspection.**
- **Continue to address all other violations noted on inspection reports.**

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 **2/4/2025**. 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



Received By: Linh
Employee
Signed On: January 21, 2025