

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 FA0205656 - COM TAM THANH		Site Address 1150 STORY RD, SAN JOSE, CA 95122		Inspection Date 11/01/2022	
Program PR0305458 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name COM TAM THANH INC		Inspection Time 10:00 - 11:10
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By THUY	FSC Peter Phan 08/27/2027		

Placard Color & Score
GREEN
78

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
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						S
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records	X						S
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						
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		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	X	X
K27 Food separated and protected		
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	X	
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
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		X
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

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

Inspector Observations: Cockroach activity observed in the following areas:

Follow-up By
11/03/2022

- One live nymph observed on wall above the janitorial sink.
- One dying juvenile observed on floor below the food preparation sink.
- One dying juvenile observed on wall on the right side of the one-door upright refrigerator.
- One dying juvenile observed on the side of the sliding door merchandiser.
- Cockroaches observed on sticky monitoring traps in the following locations:
 - Below the microwave.
 - Below the food preparation table by the hand wash sink in the kitchen.
 - On both sides of the domestic refrigerator at the front service counter.

Facility has monthly pest control service. Last service was conducted on 10/5/2022. Pest control report noted no activity observed with multiple preventative corrective actions needed.

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved. Clean and sanitize area of dead cockroaches or old droppings. [COS] Employee and manage abated all observed cockroaches.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Hand wash station in the kitchen was obstructed with container of water placed inside wash basin. [CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

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

Inspector Observations: Minor leak observed below hand wash station at the front service counter.

Minor leak observed below hand wash station in the kitchen.

Leak observed below food preparation sink.

[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. Investigate cause and repair in an approved manner.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Three large bags, approximately 5-10 lbs each, of comminuted meat thawing below the cook line. Meat measured between 50F on the outside and 35F in the middle. Per manager, bags were removed from the freezer this morning approximately three hours prior. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process. [COS] Employee relocated PHF items inside the refrigerator to continue the thawing process.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

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Inspector Observations: Observed heavy accumulation of food residue and grease on the underside lip of all food preparation tables.

Observed heavy accumulation of food debris in-between cooking equipments.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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: Back door of the facility was slightly ajar during the inspection. Back door of facility has minor gap below. [CA] Keep back door closed at all times to prevent the entrance and harborage of vermin. Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

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

Inspector Observations: Numerous damaged cove base tiles and large gaps observed below the three-compartment sink. [CA] Replace broken/missing cove base tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable. Seal all holes to prevent harboring of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Raw shrimp on sugar cane	One-door food preparation refrigerator	41.00 Fahrenheit	
Raw beef short rib	One-door food preparation refrigerator	41.00 Fahrenheit	
Fancy pork	One-door upright refrigerator	40.00 Fahrenheit	
Cooked shrimp	One-door upright refrigerator	41.00 Fahrenheit	
Raw pork	Two-door merchandiser	41.00 Fahrenheit	
Broiled chicken	Stove	179.00 Fahrenheit	
Tomato soup	Stove	202.00 Fahrenheit	
Cooked rice	Rice warmer	145.00 Fahrenheit	
Cooked pork blood	One-door upright refrigerator	41.00 Fahrenheit	
Chlorine sanitizer	Undercounter dish machine	50.00 PPM	
Baked egg cake	Two-door merchandiser	39.00 Fahrenheit	
Hot water	Three-compartment sink	140.00 Fahrenheit	
Soup	Rice warmer	183.00 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 **11/15/2022**. 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: Peter Phan
PIC

Signed On: November 01, 2022