

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 FA0205387 - COM TAM DAT THANH		Site Address 1055 TULLY RD A, SAN JOSE, CA 95122		Inspection Date 12/18/2024	
Program PR0306087 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name COM TAM PAT THANH SAN J		Inspection Time 12:35 - 13:35
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By KIM T.	FSC Kim Tran 02/22/2026	

Placard Color & Score
GREEN
79

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						S
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						S
K08 Time as a public health control; procedures & records		X		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				
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	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		
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

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

Inspector Observations: Parcooked grilled meats and raw meats at the grill subjected to time as a public health control (TPHC) were not labeled or documented for when item was removed from temperature control.

Employee stated that items were brought out at approximately 10:30 AM, an elapsed time of approximately 3 hours.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] Employee documented time.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Plastic container of grilled fermented pork cooling inside the food preparation refrigerator kept covered. PHF item measured at 100F, employee stated that item was cooked approximately 45 minutes prior.

Numerous trays of steamed egg cake cooling inside the three-door upright refrigerator kept stacked on top of each other.

[CA] Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F and below within 2 hours and from 70°F to 41°F and below an additional within 4 hours.

- Cool foods using approved containers which facilitate heat transfer, such as metal.
- When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.
- Properly store cooling foods in such a way to allow proper air flow.

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, 14125(b), 114141

Inspector Observations: Chlorine sanitizer concentration at the mechanical dish machine measured at 25 ppm.
[CA] Maintain chlorine in mechanical warewash machine at 50 PPM or per manufacturer specifications.
[SA] Alternatively, facility may utilize three-compartment sink to conduct manual warewashing temporarily until concentration of the dish machine is increased.

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

Inspector Observations: The only hand wash station in the kitchen lacked warm water. Employee stated that the faucet was inoperable.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds. All plumbing and plumbing fixtures shall be installed in compliance with applicable local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair.

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

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Inspector Observations: *Observed numerous bowls of frozen red rice thawing out in ambient temperature at the storage rack outside of the walk-in freezer.*

[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.*

*** Note:** *Observed frozen raw shrimp thawing at the food preparation sink under running cold water - in compliance.*

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

Inspector Observations: *Heavy build up of oil and grease observed on cooking equipment. Observed heavy accumulation of food residues on preparation table across from the food preparation sink.*

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

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Grilled fermented pork balls	Food preparation refrigerator	40.00 Fahrenheit	Top insert
Cooked rice	Rice warmer	145.00 Fahrenheit	
Shrimp wrapped in tofu skin	Three-door upright refrigerator	37.00 Fahrenheit	
Hot water	Three-compartment sink	121.00 Fahrenheit	
Raw marinated pork chop	One-door reach-in refrigerator	40.00 Fahrenheit	
Grilled pork chop	Grill	178.00 Fahrenheit	
Bean sprouts	Three-door food preparation refrigerator	40.00 Fahrenheit	
Grilled fermented pork rolls	Three-door upright refrigerator	38.00 Fahrenheit	
Soup	Rice warmer	176.00 Fahrenheit	
Shrimp wrapped in tofu skin	Food preparation refrigerator	40.00 Fahrenheit	
Shrimp paste wrapped sugar cane	Food preparation refrigerator	41.00 Fahrenheit	Top insert
Steamed egg cake	Cook line	189.00 Fahrenheit	
Marinated pork	Three-door upright refrigerator	30.00 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 **1/1/2025**. 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.

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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: Kim T.
Owner

Signed On: December 18, 2024