

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 FA0257691 - BIG T'S SEAFOOD MARKET		Site Address 1694 TULLY RD B, SAN JOSE, CA 95122		Inspection Date 07/26/2022	
Program PR0377009 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name TIRONE & TUAN INVESTMEN		Inspection Time 14:55 - 16:50
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By YOLI	FSC Miquel Manaois 04/03/2023		

Placard Color & Score GREEN 70

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						S
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						
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				
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display		X		X			N
K17 Compliance with Gulf Oyster Regulations						X	
K18 Compliance with variance/ROP/HACCP Plan			X				N
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		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
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	X	
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	X	
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

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: *Container of Fanny Bay oysters maintained inside the walk-in refrigerator observed with four different shellstock tags from different harvesters. Shellstock tags were maintained inside the container with mud, sand, and broken shells. Employee was unable to identify which shellstock tag belonged to oysters. [CA] Shellstock shall be stored in an approved manner (HACCP approved molluscan shellfish tank, displayed on drained ice, held in a display container) to prevent contamination and commingling of shellstock from another container and or commingling of different lots. All shellstock tags shall be kept in chronological order for 90 days after harvest. Shellstock shall be reasonably free of mud, dead shellfish, and shellfish with broken shells. Dead shellfish or shellstock with badly broken shells shall be discarded. [COS] Approximately 20-30 Fanny Bay oysters were VC&D into the trash. See separate VC&D form.*

Shell stock tags for various region oysters and clams commingled inside bucket and/or unavailable for review. [CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.

Minor Violations

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

Inspector Observations: *Hand washing station in the ware wash area obstructed with bus tub stored on top of the wash basin. [CA] Ensure hand wash stations are unobstructed and easily accessible at all times.*

Both hand washing stations, one in the ware wash area and one in front bar area, had paper towel rolls maintained outside of the dispenser. [CA] Paper towels shall be stored inside the dispenser to prevent potential contamination.

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: *Under counter dish machine, not yet used, failed to dispense any measurable sanitizer after multiple cycles. Dish washer had not been used yet. [CA] Ensure all food contact surfaces are properly cleaned and sanitized with the required minimum sanitizer concentration. [SA] Utilize three-compartment sink for manual ware washing. 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).*

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: *Facility observed vacuum packaging dry-aged rack of lamb. Per owner, the lamb racks are dry aged for 45 days inside vacuum packed bags. Item is currently not on the menu as they are gauging the items demand/interests. Facility does not have an approved Hazard Analysis Critical Control Point (HACCP) plan from California Department of Public Health for reduced-oxygen packaging (ROP) and specialized processing. [CA] Immediately cease and desist vacuum packaging of PHF. Food facility shall obtain a HACCP plan approval for all alternate practice or procedure. Facility will not be required to submit a HACCP plan if all conditions below are satisfied:*

- a) *Food is labeled with the production date AND time.*
- b) *Food is held at 41F or lower during refrigeration storage.*
- c) *Food is removed from its package in the food facility within 48 hours after packaging.*

Note, facility using ROP for storing and removing PHF from package within 48 hours will be exempt for HACCP submittal to CDPH, but will require to submit SOP to this Division.

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

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Inspector Observations: Old rodent droppings observed below the soda machine and on the shelf behind the soda syrups. [CA] Clean and sanitize area of old droppings.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Observed food stored directly on the floor inside the walk-in freezer. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Heavy build up of food debris and/or rest observed on shelving throughout walk-in refrigerator. [CA] Clean and maintain shelves. Make plans to replace irreparable shelving.

Observed single-use food containers being re-used to store food. [CA] Food containers intended for single use shall not be reused.

**Heavy build up of food debris, grease, and/or flour observed on bulk ingredient containers.
Heavy build up and scoring observed on single-use containers storing raw shrimp inside the walk-in refrigerator.
Heavy build up observed on and around soda machine.
[CA] Clean and maintain containers. Utilize approved storage containers for food items. Surfaces of equipment shall be smooth, easily cleanable, nonabsorbent, durable, and maintained in good repair.**

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: Numerous uncovered buckets of used cooking oil observed stored outside in the patio area. [CA] Refuse containers shall be collected or cleaned frequently enough to minimize the development of objectionable odors or conditions that attract or harbor insects or rodents.

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 facility maintained opened during inspection. [CA] Keep back door closed at all times 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: Heavy damage on floor in front of the soda machine and walk-in into the ware wash area.

Missing floor tiles at the bar area. [CA] Ensure floors are smooth and of durable construction and nonabsorbent material that is easily cleanable.

Heavy build up of food debris, grease, oil, utensils on floor underneath cook line and three-compartment sink. [CA] Walls and/or floors in food preparation area shall be kept clean. Regularly clean under cooking equipment to prevent accumulation of debris.

Performance-Based Inspection Questions

Needs Improvement - Compliance with shell stock tags, condition, display.
Needs Improvement - Compliance with variance/ROP/HACCP Plan.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Raw oysters	Walk-in refrigerator	41.00 Fahrenheit	
Quaternary ammonia	Three-compartment sink	200.00 PPM	Dispenser
Raw quail eggs	Preparation refrigerator	40.00 Fahrenheit	
Hot water	Three-compartment sink	130.00 Fahrenheit	
Sliced tomatoes	Preparation refrigerator	40.00 Fahrenheit	
Raw steak	Walk-in refrigerator	40.00 Fahrenheit	
Raw fish collar	Walk-in refrigerator	40.00 Fahrenheit	
Raw clams	Walk-in refrigerator	41.00 Fahrenheit	
Grilled fish	Grill	171.00 Fahrenheit	Final cooking temperature.
Raw shrimp	Walk-in refrigerator	41.00 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 **8/9/2022**. 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.

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: Tirone Huynh
Owner

Signed On: July 26, 2022