

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 FA0230512 - HUONG LAN TULLY INC		Site Address 1655 TULLY RD, SAN JOSE, CA 95122		Inspection Date 07/09/2026		Placard Color & Score RED 47		
Program PR0330546 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name HL SANDWICHES INC		Inspection Time 12:35 - 15:30			
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By TIFFANY LAM	FSC Cody Luong 04/19/2030					

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						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records		X		X			
K09	Proper cooling methods			X	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		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		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		
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		X
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		X
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

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

Inspector Observations: MAJOR:

1) Sandwich countertop warmer measured to have:

- Grilled pork belly - 95F
- Grilled pork -109F
- Char siu chicken - 120

Plastic containers observed to be double stacked inside metal containers.

Upright 2 door warmer grab n go measured to have:

- Pate chaud at 135F
- Eggrolls at 115F

Countertop soup warmer measured to have:

- Boba at 104F

Per operator unit is probably no working and boba is intended to be kept hot.

[CA] Keep PHFs at 135F or above for hot holding.

[COS]

Per operator meats in sandwich warmer were reheated in microwave have placed in unit about 45 minutes prior.

Operator reheated PHFs to 165F and placed directly back into warmer unit.

Upright warmer was turned up to maintain temperature of PHFs better. Eggrolls could not be reheated again. Per employee eggs rolls were made about 1.5 hours prior and shall be discarded by 3PM.

Boba was placed on TPHC. Boba is to be discarded at 4PM.

2) Pork ears measured to be 75F. Per employee pork was delivered earlier today and unable to produce time and is waiting for other employee to come in and start making head cheese.

Pork belly and pork meat observed to be out and measured to be 52F and 50F. Per employee he had placed them out from frozen 2.5 hours prior and will be cooking them in about 2-3 hours.

[CA] Keep PHFs cold at 41F and below for cold holding. Prep time should not exceed 2 hours.

Take smaller portions of food out for prep.

[COS] Pork ears was VC&Ded. Other pork meat was returned to walk in cooler.

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

Inspector Observations: Trays of bun bo hue, rice cakes, fried rice, and fried pork observed to be missing time marking.

[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]

PHFs that not marked were marked for 2 hours prior and then will discarded at 3:00PM.

PHFs observed to be discarded around 2:30 due to store closure.

K14 - 8 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: Dish washing observed in 2 2-compartment prep sinks without sanitizer.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

Follow-up By
07/16/2026

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[COS] Dishes were moved to 3-comp sink to be washed again and ran through operational upright dishwasher.

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: Facility is currently conducting reduced-oxygen packaging (ROP) of cooked meats. Facility does not have an approved Hazard Analysis Critical Control Point (HACCP) plan nor SOPs submitted to this Division for HACCP exemption for ROP.

Follow-up By
07/16/2026

Employee stated that some items were prepared either yesterday or two days ago. Owner stated that the facility only conducts ROP upon customer request.

[CA] The food facility shall obtain a HACCP plan approval prior to packaging PHFs using a reduced-oxygen packaging method.

[COS] Per operator meat was made that day. Packaging was cup open and stored in traditional container.

**** Note:**

- ROP activities at food facility do NOT require a HACCP plan if ALL the conditions below are satisfied:

- 1) Food is labeled with production time and date.
- 2) Food is held at 41°F or lower during refrigeration storage.
- 3) Food is removed from its package in the food facility within 48 hours after packaging.

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

Inspector Observations: MAJOR:

Follow-up By
07/16/2026

1. Observed Vermin: Documented in the following areas: 4 live cockroaches between tiles at cookline for roasted pigs and ducks.

2. Photographs: Yes

3. Supervisor Notified: Elizabeth Tobin

4. Notification: The person in charge during inspection, Tiffany, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

MINOR:

1) Flies observed throughout facility

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

Minor Violations

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

Inspector Observations: Pate observed to be pulled from steamer and stacked 3-4 containers high. Per operator they are waiting for pate to cool.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

RECOMMEND: Spreading out meat into shallow containers for rapidly cool meats.

[COS] Pate containers were unstacked and loosely covered with plastic wrap.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

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Inspector Observations: Prepackaged foods such as sticky rice dessert, buns, and other items are missing labels. [CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

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: Walk in freezer observed to have collecting water and dripping. Freezer at cooler door observed to be fraying. Meat in freezer measured to be 30F. [CA] Repair freezer and maintain in good repair.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Oven is not completely under hood for right most cookline. [CA] Keep all cooking equipment under ventilation hood.

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: Door to outside in dry storage room observed to have gap larger than 1/4" between the double doors at the bottom. [CA] Repair gaps and maintain in good condition.

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

Inspector Observations: Floors observed to be missing cover basing around pillars. Floors have missing tiles and are holding standing water. [CA] Repair floors and maintain in good repair.

Food debris observed on floor underneath cookline and prep sinks. [CA] Clean under cookline and sinks.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Egg	Walk in cooler by cookline	39.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Hot water	Handwash sink	120.00 Fahrenheit	
Pate block	Walk in freezer	31.00 Fahrenheit	
Soy milk	Grab n go prep cooler 3	40.00 Fahrenheit	
Cured pork	Countertop cooler	39.00 Fahrenheit	
Lychee dessert	Grab n go prep cooler 2	36.00 Fahrenheit	
Pork buns	Walk in cooler by back prep area	41.00 Fahrenheit	
Mayonaise	Sandwich prep cooler	40.00 Fahrenheit	
Pate	Sandwich prep cooler	41.00 Fahrenheit	
Pudding	Grab n go prep cooler 1	41.00 Fahrenheit	
Pork rolls	Sandwich prep cooler	41.00 Fahrenheit	
Raw pork	Walk in cooler by back prep area	41.00 Fahrenheit	
Roasted duck	Walk in cooler by cookline	40.00 Fahrenheit	
Flan	Grab n go prep cooler 5	40.00 Fahrenheit	
Chlorine	Upright dishwasher	50.00 Fahrenheit	
Pork rolls	Grab n go prep cooler 4	41.00 Fahrenheit	
Roasted pork	Walk in cooler by cookline	64.00 Fahrenheit	Cooked 2 hours prior per employee
Roasted pork	Walk in cooler by cookline	41.00 Fahrenheit	Cooked yesterday per employee

Overall Comments:

NOTE: Only 3/5 pages printed due to technical difficulties. Rest of report will be emailed to operator.

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CLOSURE / PERMIT SUSPENSION NOTICE

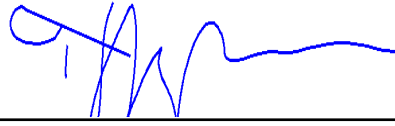
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **7/23/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Tiffany Lam
Owner's Wife
Signed On: July 09, 2026