

**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 08/29/2023
Program PR0367405 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name QOLOR LLC	Inspection Time 12:10 - 13:35
Inspected By HELEN DINH	Inspection Type FOLLOW-UP INSPECTION	Consent By TAM & QUYNH (O)	

Placard Color & Score <b>YELLOW</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 08/24/2023

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

**This violation found not in compliance on 08/29/2023. See details below.**

Cited On: 08/29/2023

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

**Inspector Observations: Major:**

- 1. Lacking single use paper at ONLY hand wash station at hand wash station located right kitchen. [CA] Provide mounted paper towel dispenser and provide single use paper towel. [COS] Operator provided paper towel.**
- 2. Found ONLY hand wash station at cooks line (left side) without functioning hot water. Per operator, in process of repair. [CA] Ensure both cold/warm water is provided at all times. [SA] Operator directed to use 2-comp prep sink (left side) until repairs are made to hand wash station.**

Follow-up By  
09/05/2023

- Comply by 9/5/23

Cited On: 08/24/2023

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

**This violation found not in compliance on 08/29/2023. See details below.**

Cited On: 08/29/2023

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

**Inspector Observations: Major: Measured container of cooked green onions in oil and shrimp bits holding between 76F - 78F at left cooks line for less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F and or hot held at or above 135F. [COS] Operator directed to relocate shrimp bits to reach in refrigeration unit. [SA] Operator opted to use time as a public health control (TPHC) for cooked green onions.**

Follow-up By  
09/05/2023

**Minor:**

- 1. Measured bag of cooked white rice noodle holding at 49F in walk-in-cooler (left side). Note: Preciously observed cooked white noodle sitting on counter top (left side).**
- 2. Measured container of cha ca holding at 47F in 3 door cold top (right kitchen) for less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F.**

-Comply by 9/5/23

Cited On: 08/24/2023

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Compliance of this violation has been verified on: 08/29/2023**

Cited On: 08/24/2023

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

**This violation found not in compliance on 08/29/2023. See details below.**

**Minor Violations**

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Cited On: 08/29/2023

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

**Inspector Observations: Observed bags of cooked rice noodle and yellow noodle cooling in walk-in-cooler (right side) fully covered. [CA] During process of cooling, facility shall leave food items loosely covered.**

Follow-up By  
09/05/2023

**- Comply by 9/5/23**

Cited On: 08/29/2023

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

**Inspector Observations: Found OLD rodent dropping in dry storage room on right side of kitchen where shelves of boxes and dried goods are located. [CA] Eliminate all evidence of OLD rodent dropping. Routinely clean and sanitize all effected areas. Continue to provide approved pest control services.**

Follow-up By  
09/05/2023

**- Comply by 9/5/23**

Cited On: 08/29/2023

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: Found cold water knob at 3-compartment sink (left) side currently inoperable. Knob is unable to turn on and/or off. [CA] Repair water knob, ensure cold/hot water is operational at all times.**

Follow-up By  
09/05/2023

**- Comply by 9/5/23**

## Measured Observations

Item	Location	Measurement	Comments
yellow noodle	walk-in-cooler (right side)	78.00 Fahrenheit	process of cooling
ambient	4 door reach in	38.00 Fahrenheit	
rice cooked noodle	walk-in-cooler (right side)	63.00 Fahrenheit	process of cooling
ambient	walk-in-freezer	6.10 Fahrenheit	
chlorine	sani bucket	100.00 PPM	
chlorine	dish machine	50.00 PPM	
cooked rice noodle	walk-in-cooler (left side)	49.00 Fahrenheit	
ambient	walk-in(left side)	41.00 Fahrenheit	
cha ca	3 door cold top (right side)	47.00 Fahrenheit	
ambinet	walk-in-freezer (right side)	10.90 Fahrenheit	
ambient	walk-in-cooler (right side)	40.00 Fahrenheit	
shrimp bits	counter top (left side)	78.00 Fahrenheit	for less than 4 hours. [SA] under TPHC
ambient	2 door reach in	38.00 Fahrenheit	
soup	floor (cooks line left side)	169.00 Fahrenheit	
cooked green onion w/ oil	counter top (left side)	76.00 Fahrenheit	between 76F - 77F for less than 4 hours. [SA] operator opted to use time as a public health control (TPHC)
chicken leg	counter (left side)	30.00 Fahrenheit	
hot water	warewash/(2x) 2-comp	120.00 Fahrenheit	
warm water	handsink (right side kitchen)	100.00 Fahrenheit	

## Overall Comments:

**Upon follow-up inspection, observed no food adulteration by rodent droppings. Facility was unable to correct other remaining major violation noted on 8/24/23.**

**A 2nd follow-up inspection shall be conducted. Facility shall be billed \$290.00/hr.**

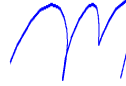
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **9/12/2023**. 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



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**Received By:** Quynh Le  
Owner

**Signed On:** August 29, 2023