

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 08/05/2025
Program PR0377009 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name TIRONE & TUAN INVESTMEN	Inspection Time 15:15 - 16:15
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By TIRONE HUYNH

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/01/2025

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

Compliance of this violation has been verified on: 08/05/2025

Cited On: 08/01/2025

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

Compliance of this violation has been verified on: 08/05/2025

Minor Violations

Cited On: 08/05/2025

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

Inspector Observations: Employees were unsure whether a HACCP (hazard analysis critical control point) plan were available. Employees were also unsure whether temperature of the holding tanks were measured and recorded.

Follow-up By
08/12/2025

[CA] HACCP record keeping shall be available on site for molluscan shellfish life-support system.

*** Facility shall provided updated HACCP plan to the Department and shall follow its written HACCP plan.**

Cited On: 08/05/2025

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

Inspector Observations: Heavy food residue accumulation was observed on some of the equipment surfaces and handles including the cooking equipment.

[CA] Conduct thorough cleaning on surfaces and handles of working equipment.

Follow-up By
08/12/2025

Cited On: 08/05/2025

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: There is no approved sanitizer measuring strip to measure the concentration of the chemicals used to sanitize dishes and utensils in the facility.

[CA] Provide approved sanitizer measuring strips for the chemicals used in sanitizing utensils, equipment, and food contact surfaces.

Follow-up By
08/05/2025

Cited On: 08/05/2025

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Compressed gas cylinder used for the soda dispenser was not chained to a secure stand.

[CA] To prevent possible accidents from falling compressed gas cylinder, all the cylinders must restrain to a secure stand.

Follow-up By
08/05/2025

Cited On: 08/05/2025

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

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Inspector Observations: Heavy grease, food, and dirt buildup were observed on the floor below the cook-line, the equipment storage shelf, and inside the storage room.

[CA] Conduct a regular thorough cleaning on the floor area.

Follow-up By
08/05/2025

There are some damaged/broken or missing floor tiles below the cooking equipment in the cooking line.

[CA] Replace the damaged/broken or missing floor tiles immediately.

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	120.00 Fahrenheit	
Fish	Walk-in cooler	39.00 Fahrenheit	
Clams	Fish tank	39.00 Fahrenheit	
Chlorine	Mechanical dishwasher	50.00 PPM	
Oysters	Fish tank	39.00 Fahrenheit	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection conducted on 08/01/25. The facility was issued a conditional pass due to the lack of supplies on the handwash station located back in the wash area and for holding potentially hazardous food products out of the safe temperature zone.

During today's follow-up inspection, the two major violations are confirmed to be corrected. Ambient temperature of the walk-in cooler is measured at 39 oF and the handwash stations are supplied with soap and paper towel supplies. Therefore, the facility is issued a pass placard.

However, the above minor violations must be addressed immediately.

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 **8/19/2025**. 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.

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: August 05, 2025