

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 02/05/2025		Placard Color & Score YELLOW 57		
Program PR0377009 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name TIRONE & TUAN INVESTMEN		Inspection Time 14:25 - 15:55			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By DAMIAN				FSC Tirone Huynh 05/04/2028

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						
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						N
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		X			N
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				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		
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	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		X
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: Hand wash sink between the bar and kitchen lacked paper towels.

Follow-up By
02/10/2025

Hand wash sink in the back of the kitchen by the warewash area lacked paper towels.

Employee stated that paper towels often run out and hand towels are used instead.

[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers. Paper towels and hand soap shall be readily available and easily accessible at all times.

[COS] Employee provided napkins.

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

Inspector Observations: Numerous PHF items maintained inside the walk-in refrigerator measured between 45F to 48F.

Follow-up By
02/10/2025

- Prepackaged bag of raw hamachi collar, approximately 10 lbs - 45F.
- Cooked half crab - 48F.
- Bowl of marinated calamari, approximately 5lbs - 47F.
- Three boxes of cooked mussels - 45F.
- Bucket of raw shrimp, approximately 5-10 lbs - 47F.
- Plastic container of raw fish fillets, approximately 2 lbs - 46F.
- Opened package of raw steaks - 46F.
- Bowl of cooked shrimp, approximately 0.5lb - 48F.
- Opened carton of half-and-half - 47F.

Employees stated that all items have been inside the refrigerator since the night before. Ambient temperature of the walk-in refrigerator measured between 47F to 51F via IR. Thermometer placed inside the walk-in refrigerator measured at temperature of 45F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above, with the exception live unshucked molluscan shellfish, unopened pasteurized milk/milk products, and raw shelled eggs.

[COS] All items were VC&D due to improper cold holding temperatures.

**** See separate VC&D report.**

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Employees' food handler cards were unavailable for review.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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: Observed black mold-like growth on the ice chute of the soda dispenser.

[CA] Clean, sanitize, and maintain.

Observed seafood holding tank with heavy accumulation of algae and debris on bottom of the tank. Live lobster and crab were maintained inside tank.

[CA] Clean and maintain seafood holding tank.

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K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: Shellstock tags observed maintained inside metal serving container inside the walk-in refrigerator.

[CA] Shellstock tags shall be maintained in chronological order correlated to the date of date the shellstock are sold or served.

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.

[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.**

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

Inspector Observations: Men and women's restroom hand wash sink lack warm water. Water measured at 65F.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

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

Inspector Observations: Heavy accumulation of flour, grease, and food residues observed on surfaces of cooking equipment, storage racks, sauce bottles and containers, etc.

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

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: Ambient temperature of the walk-in refrigerator measured between 47F to 51F via IR. Thermometer placed inside the walk-in refrigerator measured at temperature of 45F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

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

Inspector Observations: Heavy accumulation of grease observed on ventilation hood and hood filters at the cook line.

[CA] Ventilation hood and filters shall be maintained clean and good repair.

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: Observed personal food maintained inside the walk-in refrigerator commingled with restaurant food. Observed cigarette butt on sanitizer bucket underneath the three-compartment sink.

[CA] Provide designated location for employees to store personal food and beverages, separated and protected from restaurant food. No employee shall eat, drink, or use tobacco in the food prep, food contact storage, or food storage areas, use designated area.

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: Observed stainless steel wall behind the cook line detaching from wall.

[CA] Secure wall. Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

Heavy accumulation of grease, debris, food residue, and/or food debris observed on floors in the following areas:

- Throughout the cookline, under cooking equipment, food preparation sink, soda dispenser.
- Underneath the three-compartment sink and undercounter dish machine.
- Underneath food preparation tables.
- At the bar.
- Underneath storage racks - at cook line and inside walk-in refrigerator.

Heavy accumulation of grease and soot observed behind the grill at the cook line.

[CA] Walls and/or floors shall be kept clean. Regularly clean under equipment to prevent accumulation of debris.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Current seafood holding tank does not correspond to previously approved plans.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

**** New HACCP plan shall be submitted along with plans.**

Performance-Based Inspection Questions

- Needs Improvement - Compliance with shell stock tags, condition, display.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Compliance with variance/ROP/HACCP Plan.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
Quaternary ammonia	Three-compartment sink	200.00 PPM	
Live unshucked oysters	Walk-in refrigerator	45.00 Fahrenheit	
Water temperature	Seafood holding tank	41.00 Fahrenheit	
Cream sauce	Two-door merchandiser refrigerator	40.00 Fahrenheit	
Live unshucked clams	Walk-in refrigerator	45.00 Fahrenheit	
Hot water	Three-compartment sink	123.00 Fahrenheit	

Overall Comments:

- Complaint investigation was conducted concurrently with routine inspection.
- Two or more major violations were observed during the routine inspection.
- A follow-up inspection will be conducted to verify compliance of all major violations.
- Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non-business hours, and upon inspector availability.
- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

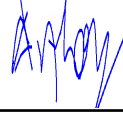
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 2/19/2025. 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: Anthony C.
Employee
Signed On: February 05, 2025