

# 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 FA0282786 - TAN-CHA	Site Address 19600 VALLCO PY 100, CUPERTINO, CA 95014	Inspection Date 06/10/2021
Program PR0424154 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name DENNY GROUP INC	Inspection Time 13:00 - 13:30
Inspected By LOC TRAN	Inspection Type FOLLOW-UP INSPECTION	Consent By CAROLINE, MGR

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 06/10/2021

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

**Inspector Observations: REPEAT VIOLATION: OBSERVED THE HANDSINK IN THE KITCHEN OBSTRUCTED WITH THE FOOD CONTAINERS STORED OVER THE HANDSINK, DUE TO THE LIMITED FOOD PREP SPACE IN THE BACK KITCHEN. [CA] KEEP HANDSINKS WELL STOCKED AND EASILY ACCESSIBLE.**

Follow-up By  
06/16/2021

**S/A - THE OBJECTS WERE REMOVED, HOWEVER, WILL THE HANDSINK CONTINUE TO BE UNOBSTRUCTED.**

**REPEAT VIOLATION: OBSERVED THE FRONT DEDICATED HANDSINK HAD BEVERAGE PITCHERS AND SHAKERS IN THE SINK AND WAS OBSTRUCTING THE ACCESS FOR HANDWASHING. SOAP AND PAPER TOWEL DISPENSERS WERE WELL STOCKED. [CA] KEEP THE DEDICATED HANDSINK ONLY FOR HANDWASHING AND NOT FOR STAGING OR FOOD PREP.**

**S/A - THE OBJECTS WERE REMOVED, HOWEVER, WILL THE HANDSINK CONTINUE TO BE UNOBSTRUCTED.**

#### Minor Violations

N/A

#### Measured Observations

N/A

#### Overall Comments:

**FIRST FOLLOWUP INSPECTION: TO CONFIRMED IF THE HANDSINKS ARE WELL STOCKED, EASILY ACCESSIBLE, AND USED EXCLUSIVELY FOR HANDWASHING.**

**THE FOOD FACILITY IS MISSING THE REQUIRED 96 LINEAR FEET OF SHELVING RESULTING IN FOOD PREP TABLES AND SURFACES USED AS STAGING OR STORAGE OF PERSONAL ITEMS AND SUPPLIES. ENSURE THE FACILITY HAS 96 LINEAR FEET OF SHELVING. SEE PLAN CHECK GUIDELINE FOR MORE DETAILS.**

**THE OPERATOR TOOK OVER AN EXISTING FOOD FACILITY AND IS WORKING WITH EXISTING EQUIPMENT AND LAYOUT. THE 3 COMP SINK COMPARTMENTS ARE SMALLER THAN THE POTS USED TO COOK BOBA.**

**SUGGEST REVIEWING AND OPTIMIZING THE LAYOUT OF THE FRONT COUNTER AREA AND THE BACK KITCHEN AREA. THE MAIN SINK USED FOR PREPARING DRINKS IS DIRECTLY BEHIND THE REGISTER, WHILE THE OTHER END OF FRONT DISPLAY IS NOT READILY USED.**

**THE MGR REQUESTED 2 MONTHS TO REWORK ON THE LAYOUT OF THE FRONT COUNTER AND KITCHEN, SO THAT THE FLOW OF THE FOOD PREP CAN BE MORE EFFICIENT AND NOT OBSTRUCT THE HANDSINKS.**

**A SECOND FOLLOWUP INSPECTION WILL BE REQUIRED AND BILLED AT THE RATE OF \$219 AN HOUR, WITH AN HOUR MINIMUM.**

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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 **6/24/2021**. 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

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**Received By:** CAROLINE, MGR

**Signed On:** June 11, 2021

**Comment:** SIGNATURE NOT OBTAINED. A COPY OF THIS REPORT WILL BE EMAILED TO THE OPERATOR.