## **County of Santa Clara**

#### - No Signature

# 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<br>FA0282786 - TAN-CHA                                       |                                      | Site Address<br>19600 VALLCO PY 100, CUPERTINO, CA 95014 |                                  | Inspection Date<br>06/16/2021 |
|---|--------------------------------------|--|----------------------------------|-------------------------------|
| Program PR0424154 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09 |                                      | Owner Name DENNY GROUP INC                               | Inspection Time<br>10:45 - 11:15 |                               |
| Inspected By<br>DAVID LEE   | Inspection Type FOLLOW-UP INSPECTION | Consent By<br>CAROLINE                                   |                                  |                               |



## **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)

Compliance of this violation has been verified on: 06/16/2021

## **Minor Violations**

N/A

## **Measured Observations**

N/A

## **Overall Comments:**

violation k06 from 6/10/2021 corrected. PIC requested a Mandarin interpreter for questions/clarification

advised operator that this 2nd follow up inspection is a chargable inspection and will be billed accordingly

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 6/30/2021. 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