

**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 FA0211143 - COM TAM THANH		Site Address 905 S BASCOM AV, SAN JOSE, CA 95128	Inspection Date 06/13/2022
Program PR0300097 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name THANH BBQ + NOODLE	Inspection Time 09:20 - 10:00
Inspected By GUILLERMO VAZQUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By GLORIA H.	

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

**Major Violations**

Cited On: 06/10/2022

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

**Compliance of this violation has been verified on: 06/13/2022**

Cited On: 06/10/2022

K14 - 8 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

**Compliance of this violation has been verified on: 06/13/2022**

**Minor Violations**

N/A

**Measured Observations**

N/A

**Overall Comments:**

*This is a follow up inspection to verify all major violations mentioned on (6/10/22) inspection report have been addressed. All violations have been addressed and closed out.*

*- K07: Proper hot and cold holding temperatures. Ambient temperature within both prep tables was measured at 37\*-36°F at the time of inspection.*

*- K14: Food contact surfaces clean, sanitized. Dish washer was measured at 50PPM of chlorine at the time of inspection.*

*Continue to work on all other violations mentioned in 6/10/22 inspection report*

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 **6/27/2022**. 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: Gloria H.  
PIC

Signed On: June 13, 2022