

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0275830 - TRAM CHIM RESTAURANT		Site Address 989 STORY RD 8054, SAN JOSE, CA 95122	Inspection Date 04/10/2024
Program PR0416921 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name TRAM CHIMS CORP.	Inspection Time 12:50 - 14:15
Inspected By HENRY LUU	Inspection Type LIMITED INSPECTION	Consent By PHUONG	

Placard Color & Score YELLOW N/A
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Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee observed sweeping floor and then attempted to continue onto food preparation without washing hands.

Follow-up By 04/15/2024

Employees observed consuming with beverages and then attempted to continue onto food preparation without washing hands.

[CA] Ensure employees are properly washing hands as required. Employees shall wash their hands in all of the following instances:

- (1) Immediately before engaging in food preparation, including working with non-prepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- (3) Immediately after using the toilet room and again when returning into the kitchen.
- (4) After caring for or handling any animal allowed in a food facility in pursuant to this part.
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
- (6) After handling soiled equipment or utensils.
- (7) During food preparation as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
- (8) When switching between working with raw food and working with ready-to-eat foods.
- (9) Before initially donning gloves for working with food.
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.
- (11) After engaging in other activities that contaminate the hands.

Properly wash hands with soap, warm water and dry using single use paper towels as required. Single-use gloves shall be removed prior to washing hands.

[COS] Instructed employees to properly wash hands.

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

Inspector Observations: Hand wash station at the front service area is completely obstructed with a serving tray with fruits in preparation.

Follow-up By 04/15/2024

Hand wash station in the back kitchen lacked paper towels and hand soap. Hand soap dispenser nozzle and push mechanism observed heavily encrusted with dried hand soap and was unmovable.

[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers. Handwashing facility shall be clean, unobstructed, and accessible at all times.

- Install paper towel dispenser at kitchen hand wash station.

[COS] Manager provided manual pump hand soap dispenser and paper towels.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: One live adult cockroach observed crawling on floor below rolling cart next to the kitchen hand wash sink.

Follow-up By 04/15/2024

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Numerous dead cockroaches observed on floor by the food preparation refrigerator between the cook line and the one-door upright warming unit

No other live or dead activity was observed. Manager was unable to provide information for latest pest control service or provide pest control reports.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

[COS] Employee abated live cockroach.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Container of bean sprouts maintained in ice water measured at 45F.

Flat with approximately 5-6 raw shelled eggs maintained out in ambient temperature by the cook line measured at 50F. Employee stated that the eggs were just taken out of the food preparation refrigerator to prepare orders.

Cooked ground pork maintained inside hot holding unit across from the cook line measured at 120F at the top and 140F at the bottom.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Frequently stir hot food item to maintain hot holding temperatures. Discontinue the use of plastic containers.

[COS] Employee replaced plastic container to metal container and added hot water to the hot holding unit. Additional ice was added to container of bean sprouts. Flat of eggs were relocated into the food preparation refrigerator to immediately cool.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: Facility is currently operating without a valid health permit.

Follow-up By 04/12/2024

[CA] A food facility shall not be open for business without a valid health permit.

--48 HOUR NOTICE--

A permit shall be issued by this department when investigation has determined that the proposed facility and its method of operation meets the specifications of the approved plans or conforms to the requirements set forth by this department.

Please contact local health department at 408-918-3400 to obtain a valid health permit.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Grilled pork meat ball	Food preparation refrigerator	41.00 Fahrenheit	
Tomato based sauce	Rice warmer	160.00 Fahrenheit	
Hot water	Three-compartment sink	121.00 Fahrenheit	
Roast duck	Walk-in refrigerator	40.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Cooked sliced pork heart	Food preparation refrigerator	41.00 Fahrenheit	
Fancy pork with sticky rice	Walk-in refrigerator	35.00 Fahrenheit	
Raw oysters	Food preparation refrigerator	43.00 Fahrenheit	
Raw beef slices	Food preparation refrigerator	40.00 Fahrenheit	
Soup	Cook line	156.00 Fahrenheit	
Sliced cook pork	Food preparation refrigerator	40.00 Fahrenheit	
Cooked calamari	Food preparation refrigerator	39.00 Fahrenheit	

Overall Comments:

- Facility is currently operating under new ownership as Blue Monkey Cafe & Restaurant.
- Facility is to complete Food Facility Evaluation application within 48-hours, by 4/12/2024.
 - Failure to submit application for health permit by comply-by date will result in facility closure and finals.
 - A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

- Two or more major violations were observed during the 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 \$290/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$629/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.

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 4/24/2024. 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: Phuong
 Manager

Signed On: April 10, 2024