

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 FA0205523 - TULLY AM-PM		Site Address 1100 TULLY RD, SAN JOSE, CA 95121		Inspection Date 08/21/2026		Placard Color & Score GREEN 88		
Program PR0302103 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name HADAD ENTERPRISE INC		Inspection Time 12:55 - 14:00			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By ELVIA/MARIA				FSC Yesika Baquero 02/15/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						
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	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
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		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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		
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		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

Hot water at the 3 compartment sink was measured at a maximum temperature of 109 degrees Fahrenheit. Per manager, the hot water was being used a lot earlier.

[Corrective Action] Provide hot water at a minimum temperature of 120 degrees Fahrenheit at the 3 compartment sink. Water heater should be large enough to sustain minimum hot water temperature even though its being used a lot.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

Floor drain at the 3 compartment sink does not appear to be draining.

[Corrective Action] Ensure floor drain is properly draining.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Observed cardboard used to line shelvings in the walk-in cooler and storage rooms.

[Corrective Action] Discontinue using cardboard to line shelvings. Use material that is durable, smooth and cleanable.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

1. Water leak observed under the soda fountain machine.

[Corrective Action] Repair to stop the leak.

2. Water leak at the drain pipe under sanitizer side of 3 compartment sink.

[Corrective Action] Repair to stop the leak.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

1. Paint in the walls and ceiling in the walk-in cooler observed in disrepair.

[Corrective Action] Maintain ceiling and walls in good condition.

2. Paint on the ceiling in the back storage room observed in disrepair.

[Corrective Action] Maintain ceiling in good condition.

3. Mold like substance on the wall behind the trash box at the soda fountain dispenser.

[Corrective Action] Thoroughly clean.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
burrito	Fresh Fast Food cooler	36.00 Fahrenheit	
milk, pico de gallo	walk-in/merchandiser cooler	41.00 Fahrenheit	
pico de gallo	self-service condiments cooler	40.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
hot dog, cheeseburger	hot holding unit	147.00 Fahrenheit	
ham & cheese sandwich	Lookin' Fresh cooler	35.00 Fahrenheit	
chili & cheese	chili & cheese dispenser	148.00 Fahrenheit	
hot water	3 compartment sink	109.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	

Overall Comments:

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 **9/4/2026**. 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: Kulwinder
manager
Signed On: August 21, 2026