

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 FA0207293 - TUU QUAN RESTAURANT	Site Address 1939 ALUM ROCK AV H, SAN JOSE, CA 951162000	Inspection Date 01/16/2026	Placard Color & Score YELLOW 65						
Program PRO303578 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name NGUYEN, PHUNG	Inspection Time 17:35 - 18:35							
Inspected By NHA HUYNH	Inspection Type ROUTINE INSPECTION	Consent By UT	FSC Not Available						
RISK FACTORS AND INTERVENTIONS			IN	OUT Major	OUT Minor	COS/SA	N/O	N/A	PBI
K01 Demonstration of knowledge; food safety certification									
K02 Communicable disease; reporting/restriction/exclusion									
K03 No discharge from eyes, nose, mouth									
K04 Proper eating, tasting, drinking, tobacco use									
K05 Hands clean, properly washed; gloves used properly									
K06 Adequate handwash facilities supplied, accessible									
K07 Proper hot and cold holding temperatures									
K08 Time as a public health control; procedures & records									
K09 Proper cooling methods									
K10 Proper cooking time & temperatures									
K11 Proper reheating procedures for hot holding									
K12 Returned and reservice of food									
K13 Food in good condition, safe, unadulterated									
K14 Food contact surfaces clean, sanitized									
K15 Food obtained from approved source									
K16 Compliance with shell stock tags, condition, display									
K17 Compliance with Gulf Oyster Regulations									
K18 Compliance with variance/ROP/HACCP Plan									
K19 Consumer advisory for raw or undercooked foods									
K20 Licensed health care facilities/schools: prohibited foods not being offered									
K21 Hot and cold water available									
K22 Sewage and wastewater properly disposed									
K23 No rodents, insects, birds, or animals									
GOOD RETAIL PRACTICES									
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									
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									
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									
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

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

The 2 compartment prep sink is indirectly plumbed to the floor drain.

Follow-up By
01/22/2026

[Corrective Action] *The 2 compartment prep sink shall be plumbed to the floor sink.*

[Suitable Alternative] *The setup is temporary. Re-inspection next Thursday.*

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

Inspector Observations:

1. *Rodent droppings observed on the floor at the cookline, water heater and storage rack.*

Follow-up By
01/22/2026

[Corrective Action] *Thoroughly clean and sanitize areas of old rodent droppings.*

[Suitable Alternative] *Employee clean it.*

2. *Dead cockroaches observed on monitoring traps at the 2 door upright freezer and 3 door upright cooler.*

[Corrective Action] *Replace the monitoring traps. Clean and sanitize areas of dead cockroaches.*

[Suitable Alternative] *Employee cleaned it.*

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

Lack of manager Food Safety Certificate and employee Food Handler's Card.

[Corrective Action] *Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.*

[Corrective Action] *Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.*

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

Handwash sink next to the cookline observed completely blocked. Another near by handwash sink accessible in the kitchen.

[Corrective Action] *Ensure handwash sink is accessible at all times.*

K14 - 3 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

Inspector Observations:

Grime and mold like substance observed inside the ice machine.

[Corrective Action] *Thoroughly clean and sanitize inside the ice machine.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Employee drinks were stored directly into consumable ice in the ice machine.

[Corrective Action] *Do not store anything except the ice scoop in the ice machine.*

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:

Water leak observed from the drain pipe at the 2 compartment prep sink.

[Corrective Action] *Repair to stop the leak.*

Follow-up By
01/22/2026

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

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Inspector Observations:

Lack of self-closing device on one of the restroom doors.

[Corrective Action] Install self-closing device on the restroom door.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

Unused large aquarium in the kitchen. Per employee, the aquarium was used for lobster long time ago and have not been used for 5 years.

[Corrective Action] Remove unused equipment from the premise.

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

Inspector Observations:

Observed multiple holes in the wall behind the 2 compartment prep sink.

[Corrective Action] Repair the wall. There shall be holes in the wall.

Follow-up By
01/22/2026

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

Needs Improvement - Sewage and wastewater properly disposed.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

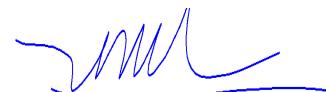
Item	Location	Measurement	Comments
hot water	3 compartment sink	120.00 Fahrenheit	
raw shell eggs, chicken	3 door upright cooler	40.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	

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 1/30/2026. 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: Ut Dao
employee
Signed On: January 16, 2026