

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 07/29/2025		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 86 </div>		
Program PR0300097 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name THANH BBQ + NOODLE		Inspection Time 13:20 - 15:00			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By PETER PHAM				FSC PETER PHAN 09/19/2026

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records	X						S
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding	X						S
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							

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		X
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0211143 - COM TAM THANH		Site Address 905 S BASCOM AV, SAN JOSE, CA 95128	Inspection Date 07/29/2025
Program PR0300097 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name THANH BBQ + NOODLE	Inspection Time 13:20 - 15:00
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: FOOD IN THE WALK IN COOLER WAS MEASURED 45F.

[CA] PHFs shall be held at 41°F or below inside the cold holding unit.

[COS] PIC ADJUSTED THE TEMPERATURE SETTING AND TEMPERATURE DROPPED DOWN TO 43F.

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: VENTILATION HOOD IN THE WARE WASH AREA HAS A GREASE DEBRIS.

[CA] Ventilation hood filters shall be maintained clean and good repair.

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: TWO LARGE CONTAINERS OF RICE LACK NAME.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

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

Inspector Observations: BROKEN AND MISSING TILES ALL OVER THE FACILITY.

[CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable and to prevent rodent vermin entry.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
CHICKEN CURRY	STOVE	200.00 Fahrenheit	
BROTH	STOVE	200.00 Fahrenheit	
SHRIMPS	PREP COOLER	46.00 Fahrenheit	TPHC
HOT WATER	PREP SINK	125.00 Fahrenheit	
RICE	HOT HOLDING	180.00 Fahrenheit	
BEAN PASTE	WALK IN COOLER	45.00 Fahrenheit	
PEANUT SAUCE	HEATING	80.00 Fahrenheit	10 MINUTES
THAI TEA	REFRIGERATION	40.00 Fahrenheit	
HOT WATER	THREE COMP SINK	120.00 Fahrenheit	
CHLORINE SANITIZER	DISHWASHER	50.00 PPM	
BEAN SPROUT	REFRIGERATION	40.00 Fahrenheit	
CHICKEN	PRE COOLER	47.00 Fahrenheit	TPHC
MEAT BALLS	FREEZER	20.00 Fahrenheit	
EGG ROLLS	WALK IN FREEZER	10.00 Fahrenheit	
BEEF WITH BONE	WALK IN COOLER	45.00 Fahrenheit	
SHREDED CARROTS	WALK IN COOLER	45.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
HOT WATER	HAND WASHING RESTROOM	100.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0211143 - COM TAM THANH	Site Address 905 S BASCOM AV, SAN JOSE, CA 95128	Inspection Date 07/29/2025
Program PR0300097 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name THANH BBQ + NOODLE	Inspection Time 13:20 - 15:00

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 **8/12/2025**. 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: PETER PHAM
PIC
Signed On: July 29, 2025