

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 FA0230512 - HUONG LAN TULLY INC		Site Address 1655 TULLY RD, SAN JOSE, CA 95122	Inspection Date 07/10/2026
Program PR0330546 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name HL SANDWICHES INC	Inspection Time 12:25 - 13:30
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By TIFFANY	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/09/2026

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

This violation found not in compliance on 07/10/2026. See details below.

Cited On: 07/09/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

This violation found not in compliance on 07/10/2026. See details below.

Cited On: 07/09/2026

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

This violation found not in compliance on 07/10/2026. See details below.

Cited On: 07/09/2026

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

This violation found not in compliance on 07/10/2026. See details below.

Cited On: 07/09/2026

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

Compliance of this violation has been verified on: 07/10/2026

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

This is the first follow up inspection after the facility was closed for an active cockroach infestation. Subsequent follow-up inspection shall be billed at \$282/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

A completed and signed checklist for reopening, a pest control report, and proof of corrections were provided prior to this inspection.

Observations:

- No evidence of cockroaches observed in the facility.
- Numerous flies were observed in the facility.
- Food build up on non-food contact surfaces was still observed along prep cooler and under equipment.
- Grout for tiles throughout the facility are in disrepair.

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- The wall across the prep coolers is in disrepair with exposed wood and holes.

Facility is okay to reopen.

Repair damaged finishes and clean areas of food debris and build up as directed. Per Tiffany, they are going to re-grout the red quarry tiles prior to the next routine inspection. Remove the vac chamber machine stored in the storage room.

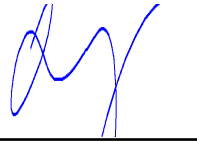
Facility may be subject to an additional follow up inspection to verify compliance with other major violations noted during the routine inspection.

FACILITY RE-OPENED / PERMIT REINSTATED

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 7/24/2026. 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: Tiffany
Manager
Signed On: July 10, 2026