

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 FA0282786 - TAN-CHA	Site Address 19600 VALLCO PY 100, CUPERTINO, CA 95014	Inspection Date 07/23/2021
Program PR0424154 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name DENNY GROUP INC	Inspection Time 13:40 - 14:50
Inspected By MELISSA GONZALEZ	Inspection Type LIMITED INSPECTION	Consent By CAROLINE CHEN

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Observed only handsink in front area obstructed with blender and other drink equipment. [CA] Maintain handsinks clear, unobstructed and easily accessible at all times. [COS] PIC removed items from handsink after recognizing District Specialist.

Follow-up By
07/27/2021

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

Inspector Observations: Observed boba and milk containers on counter without time markings. After approximately 10 minutes, PIC recognized district specialist and instructed foodhandlers to time mark boba and milk containers.

[CA] If time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of potentially hazardous food before cooking or for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption, the following shall occur:

(1) The food shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the food is removed from temperature control.

(2) The food shall be cooked and served, served if ready-to-eat, or discarded within four hours from the point in time when the food is removed from temperature control.

(3) The food in unmarked containers or packages or marked to exceed a four-hour limit shall be discarded.

(4) Written procedures shall be maintained in the food facility and made available to the enforcement agency upon request, that ensure compliance with this section and Section 114002, for food that is prepared, cooked, and refrigerated before time is used as a public health control.

[COS/SA] PIC time-marked boba and milk containers for 2 hours. Will conduct follow-up inspection to ensure foods on TPHC are always time marked for no more than 4 hours after removing from temperature control.

Follow-up By
07/27/2021

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

Inspector Observations: Container for milk on TPHC time marked from 11:00 to 2:00pm was re-used and re-filled with "new" milk and time marked for 2:00pm to 6:00pm. Per PIC, milk container was not washed or sanitized in between use. [CA] In use preparation surfaces shall be cleaned at least every 4 hours or as required. Facility CANNOT re-use same container for foods on TPHC unless washed, rinsed and sanitized in between uses. [COS] PIC discarded milk, grab new container and re-filled with new milk. See VC&D.

Follow-up By
07/27/2021

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed the PIC performing cashier tasks and would switch back and forth between preparing drinks and cashier operations without washing hands in between. [CA] Employees shall properly wash hands with soap, warm water and dry using single use paper towels when switching from handling cash and other non-food preparation tasks to handling and preparing food, including beverages. If gloves are worn, employee shall remove gloves to properly wash hands prior to putting on new gloves. [SA] PIC stated she will make sure to wash hands before handling beverages after conducting cashier tasks.

Follow-up By
07/27/2021

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

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Inspector Observations: *Fruit flies observed in front food prep area around counters, uncovered foods and under cabinets and sinks. Also, observed cockroach feces on upper walls near TV screens and camera. No other evidence of live or current infestation of cockroaches within facility. Upon request for pest service reports, PIC stated that she conducts pest services and treatments using chemicals from local stores. [CA] Food facilities shall be kept free of vermin and pests. Contact licensed pest control services to eliminate vermin and pests, such as cockroaches and fruit flies through approved methods and chemicals safe for food facilities.*

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: *Accumulation of food and/or grim in the following areas of the front food prep: floor sinks/drains, under handsink, under dump sink in, on walls behind sinks and equipment, and on floor near cold case. [CA] Clean and maintain premises in sanitary condition to prevent vermin harborage.*

Follow-up By 07/27/2021

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:


Follow-up inspection will be conducted within 3 business days to follow up on major violations. Ensure major violations are corrected and kept in compliance. Failure to comply will result in second re-inspection in \$219/hr charge billed to facility at a minimum 1 hour rate. Do not remove, discard, cover-up or tamper with yellow placard. Failure to comply will result in enforcement actions. Contact district specialist at (408) 712-8802 to schedule follow-up inspection.

Repeat violations still occurring since Officer Hearing dated 2/26/21. Office hearing letter sent out on 6/23/21 that stated repeat violations observed in probationary period may result in enforcement action. Enforcement action pending which may lead to an administrative hearing.

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 **8/6/2021**. 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:	CAROLINE CHEN PIC
Signed On:	July 23, 2021