

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 10/21/2024
Program PR0330546 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name HL SANDWICHES INC	Inspection Time 10:40 - 11:40
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By TIFFANY

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/17/2024

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 10/21/2024

Cited On: 10/17/2024

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, 114125(b), 114141

Compliance of this violation has been verified on: 10/21/2024

Minor Violations

Cited On: 10/10/2024

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

Compliance of this violation has been verified on: 10/21/2024

Measured Observations

Item	Location	Measurement	Comments
Cooked chicken wings	Walk-in refrigerator - left side	54.00 Fahrenheit	Cooling - cooked in morning, less than 6 hours
Hot water	Three-compartment sink	121.00 Fahrenheit	
Steamed buns	Walk-in refrigerator - right side	39.00 Fahrenheit	
Sanitizing bucket	Hot food - service line	100.00 PPM	Chlorine
Vietnamese mayonnaise	Walk-in refrigerator - right side	40.00 Fahrenheit	
Cooked pork	Walk-in refrigerator - left side	40.00 Fahrenheit	
Parcooked roast pork	Walk-in refrigerator - left side	41.00 Fahrenheit	
Raw comminuted meat mix	Walk-in refrigerator - right side	38.00 Fahrenheit	

Overall Comments:

- On-site for chargeable second follow-up inspection after facility earned a conditional pass.

- Facility has corrected the following:

- K05M - Hands not clean/improperly washed/gloves not used properly:
- At time of inspection, employees properly washed hands as required.

- K14M - Food contact surfaces unclean and unsanitized:
- At time of inspection, active ware washing was not being conducted.
- Reviewed with manager properly procedure for manual ware washing.

- K23m - Observed rodents, insects, birds, or animals:
- Rodent droppings previously observed have been removed. Areas cleaned and sanitized per manager.
- Holes previously observed above the water heater has been closed off with an additional of a metal door to separate heater space from the kitchen facility.

- Facility has earned a green pass placard.
- Continue to address all other violations noted on previous inspection reports.

OFFICIAL INSPECTION REPORT

Facility FA0230512 - HUONG LAN TULLY INC	Site Address 1655 TULLY RD, SAN JOSE, CA 95122	Inspection Date 10/21/2024
Program PR0330546 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name HL SANDWICHES INC	Inspection Time 10:40 - 11:40

**** Note:**

- Discussed specialized process requirements for reduced oxygen packaging (ROP) of PHF items and HACCP (Hazard Analysis Critical Control Point) plan.
- At time of follow-up, observed ROP packaged of grilled pork. Manager stated that item was requested by customer in the morning, item was prepared today (date labeled) and was for pick-up later today.
- ROP activities at food facility do NOT require a HACCP plan if all the following conditions are satisfied:
 - 1) Food is labeled with the production time and date.
 - 2) Food is held at 41F or lower during refrigeration storage.
 - 3) Food is removed from its package in the food facility within 48 hours after packaging.
- If facility continues to conduct ROP, standard operating procedures (SOP) shall be submitted to this Division.
- TPHC written procedures were reviewed.
- A scanned copy of the written procedures were obtained and will be uploaded into facility's files.
- Maintain written procedures at facility for review at all times.

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 **11/4/2024**. 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: Hai
Manager
Signed On: October 21, 2024