

**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**

<b>Facility</b> FA0282786 - TAN-CHA		<b>Site Address</b> 19600 VALLCO PY 100, CUPERTINO, CA 95014		<b>Inspection Date</b> 02/05/2025	
<b>Program</b> PR0424154 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			<b>Owner Name</b> DENNY GROUP INC		<b>Inspection Time</b> 15:00 - 16:20
<b>Inspected By</b> DENNIS LY	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> SARAH	<b>FSC Not Available</b>		

**Placard Color & Score**  
**YELLOW**  
**50**

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
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		X			N
K06 Adequate handwash facilities supplied, accessible		X		X			N
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records		X		X			N
K09 Proper cooling methods						X	
K10 Proper cooking time & temperatures						X	
K11 Proper reheating procedures for hot holding					X		
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized		X		X			N
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	X						

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	X	
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	X	
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
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	X	
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

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

**Inspector Observations: Improper and lack of handwashing observed by employee. Employee observed changing tasks from cleaning soiled utensils and floor drain cover to handling cleaned utensils and food by only changing their gloves without washing hands. [CA] Employees shall properly wash their hands using warm water, soap, and single-use paper towels when required.**

**[COS] Employee was asked to demonstrate proper handwashing.**

Follow-up By 02/10/2025
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K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: 1) Lack of hand soap at the hand wash sink located behind the front counter. 2) Only handwash sink located in the kitchen prep area is obstructed and unusable as the drain pipe underneath is removed.**

**[CA] All handwash sinks shall be kept usable, unobstructed, easily accessible, and able to provide warm water, soap, and single-use paper towels for employees to properly wash their hands.**

**[SA] Soap is placed at the front handwash sink where employees will wash their hands until the sink inside the kitchen is repaired. There is no way separating the two sinks.**

Follow-up By 02/10/2025
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K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations: Potentially hazardous food, boba, is subject to time as a public health control but is not time-marked. Per employee, the boba was prepared at 10:30 AM. [CA] Potentially hazardous foods that are subject to time rather than temperature shall be time-marked and discarded if not used/served within 4 hours.**

**[COS] Employee discarded the boba into the trash.**

Follow-up By 02/10/2025
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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: 1) Employee observe manually washing and cleaning utensils without the sanitizing step.**

**[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).**

**2) Facility did not have any means of sanitizing food contact equipment as they are out of sanitizer. [CA] Food facility is required to have a means to accomplish the sanitizing step for food contact equipment and surfaces (i.e bleach, quaternary ammonium).**

**[COS] Employee bought bleach to use to make a chlorine sanitizer solution. Employee prepared the three compartment sink with chlorine sanitizer measured at 100 ppm to sanitize previously wash utensils.**

Follow-up By 02/10/2025
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### Minor Violations

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

**Inspector Observations: 1) Food safety certificate for managers is not available for review. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review.**

**2) Employee food handler cards are not available. [CA] All employees that handles, prepares, or serves food shall have a valid food handler card available within 30 days from their date of hire.**

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

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**Inspector Observations: Hot water at the three compartment sink is measured at a maximum of 108F. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: Lacking chemical test strips to measure sanitizer. [CA] Means for adequately measuring the applicable sanitization method must be readily available (ex. Sanitizer test strips, thermal strips).**

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: Knife stored on the magnetic holder above the food prep sink is observed damaged with chips on the blade of the knife. [CA] Remove and replace utensils that are damaged.**

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: Employee observed using the food preparation sink to wash and rinse utensils and equipment. [CA] The food preparation sink is designated for food preparation (thawing, soaking, or washing of food). All warewashing shall be conducted at the three compartment sink where utensils are washed, rinsed, and sanitized.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: Sanitizer bucket with wiping towels was measured at 0 ppm of chlorine. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

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: 1) Drain pipes located under the handwash sink in the back kitchen is removed so water from the hand sink drains directly on to the floor.  
2) Faucet for the handwash sink located behind the front counter is not securely installed to the sink.  
[CA] Repair drain pipes and ensure faucets are securely fasten. Maintain all plumbing in good repair.**

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 debris along the walls under shelving and equipment. [CA] Frequently clean floors to prevent accumulation of debris.**

## Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Demonstration of knowledge; food manager certification.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Time as a public health control; procedures & records.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Heavy cream	Upright reach-in cooler	41.00 Fahrenheit	
yakult	Upright reach-in cooler	41.00 Fahrenheit	
Cheese foam	Upright reach-in cooler	38.00 Fahrenheit	
Yakult	Reach-in cooler	41.00 Fahrenheit	
Cheese foam	Food prep unit insert	39.00 Fahrenheit	
Hot water	Three compartment sink	108.00 Fahrenheit	
Milk	Reach-in cooler at the food prep unit	41.00 Fahrenheit	
Chlorine sanitizer	Three compartment sink	100.00 PPM	Measured after COS
Hot water	Handwash sink	100.00 Fahrenheit	
Chlorine sanitizer	Sanitizer bucket	0.00 PPM	

## Overall Comments:

*Provided and discussed TPHC handout with manager.*

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 2/19/2025. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control




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**Received By:** Sarah Alsakka  
PIC

**Signed On:** February 05, 2025