

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 FA0282755 - TAY HO	Site Address 2047 EL CAMINO REAL, SANTA CLARA, CA 95050	Inspection Date 07/15/2025
Program PR0424122 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name DAVID PHAM	Inspection Time 11:00 - 12:00
Inspected By HINA WYNE	Inspection Type LIMITED INSPECTION	Consent By KENNY PHAM

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Lack splash guard for the front hand washing sink.

[CA] A minimum 6" high metal splash guard spanning the full length of the drainboard shall be installed if the hand wash sink is installed next to a place where clean glasses and dishes are drying.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Inner upper board of the ice machine has a black mold like debris.

[CA] Clean the internal of the ice machine to maintain.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Two burner stoves were outside the canopy-type hood.

[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

[SA] Adjust the equipments to provide 6 inches of clearance.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
BOBA	UNDER THE COUNTER	40.00 Fahrenheit	
	REFRIGERATION		
HOT WATER	JANITORIAL SINK	120.00 Fahrenheit	
HOT WATER	3-COMP SINK	130.00 Fahrenheit	
MILK	REFRIGERATION	40.00 Fahrenheit	
MEAT	WALK IN FREEZER	20.00 Fahrenheit	
CHLORINE	DISHWASHER	50.00 PPM	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
CHICKEN	WALK IN REFRIGERATION	40.00 Fahrenheit	
HOT WATER	HANDWASHIN RESTROOM	100.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: TAY HO

NEW OWNER: TNKK

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1,723.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 08/01/2025 - 07/31/2026 This report serves as a temporary permit. However,

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the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

****Structural Review inspection conducted on 07/15/2025***

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 **7/29/2025**. 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: KENNY PHAM
OWNER
Signed On: July 15, 2025