

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 FA0211143 - COM TAM THANH		Site Address 905 S BASCOM AV, SAN JOSE, CA 95128		Inspection Date 10/04/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 91 </div>		
Program PR0300097 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name THANH BBQ + NOODLE		Inspection Time 15:00 - 16:15			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By JENNIE HO				FSC PETER PHAN 9/19/2026

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures			X				S
K08	Time as a public health control; procedures & records	X						S
K09	Proper cooling methods	X						S
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						S
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	X	
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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
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		
K45	Floor, walls, ceilings: built, maintained, clean	X	
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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Beef and chicken inside the food prep table 1 is between 55F -60F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] After 30 min temperature went down to 45F.

Food inside the walk in refrigeration is at 45F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] After 30 min temperature was 40F.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Spices inside the single use containers without common name.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

Do not use single use container. Food shall be stored in a NSF containers.

[CA] Food containers intended for single use shall not be reused.

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: Walk in refrigeration with broken gasket is temping 45F.

[CA] Replace broken gasket to maintain temperature at 41F and below.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Broken tiles in the kitchen and back area with dry storage.

[CA] Re[place broken and cracked tiles to maintain.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
CHICKEN	FOOD PREP TABLE 1	56.00 Fahrenheit	RECENTLY PREP AND PUT THAT INSIDE THE REFRIGERATION.
SHRIMPS	COLD HOLDING	50.00 Fahrenheit	
HOT WATER	HANDWASHING	100.00 Fahrenheit	
SANITIZER	BUCKET	100.00 PPM	
HOT WATER	HANDWASHING RESTROOM	100.00 Fahrenheit	
SHRIMPS	ONE DOOR REFRIGERATION	40.00 Fahrenheit	FOOD CONTAINERS WERE OUTSIDE DUE TO LUNCH RUSH. FIRST TEMP 45f. AFTER 30 MIN SECOND TEMP 40F
MARINATED BEEF	FOOD PREP TABLE 1	47.00 Fahrenheit	60F with first temp after 30 min 47F.
CHICKEN	WALK IN FREEZER	20.00 Fahrenheit	
TIFU	WALK IN REFRIGERATION	45.00 Fahrenheit	
SANITIZER	DISHWASHER	50.00 PPM	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
CHIKEN	WALK IN REFRIGERATION	45.00 Fahrenheit	
BEAN SPROUTS	ICE BATH	50.00 Fahrenheit	TPHC
STEAMED RICE	HOT HOLDING	155.00 Fahrenheit	
MILK	REFRIGETION	40.00 Fahrenheit	
BROTH	HOT HOLDING	135.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	

Overall Comments:

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 **10/18/2024**. 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: JENNIE HO
PIC
Signed On: October 04, 2024