

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 FA0311843 - T & T SUPERMARKET - BAKERY (FRONT)		Site Address 1600 SARATOGA AV 501, SAN JOSE, CA 95129	Inspection Date 09/04/2026
Program PR0457052 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name T & T SUPERMARKET US INC	Inspection Time 14:00 - 14:30
Inspected By LAWRENCE DODSON	Inspection Type LIMITED INSPECTION	Consent By CHARLOTTE CHAN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Various buns (pork, tuna, hot dog, bean) are subject to TPHC, but are not marked for discard at 4hrs.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. [COS] TPHC form provided. PHF subject to TPHC time marked for discard at 4 hrs.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
misc buns	sales floor shelf	70.00 Fahrenheit	
water	3 compartment sink	122.00 Fahrenheit	
water	hand wash sink	100.00 Fahrenheit	
ham	walk-in refrigerator	41.00 Fahrenheit	
sanitizer	3 compartment sink	200.00 PPM	quaternary ammonium

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 **9/18/2026**. 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: Charlotte Chan

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Signed On: September 04, 2026