

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 FA0257691 - BIG T'S SEAFOOD MARKET		Site Address 1694 TULLY RD B, SAN JOSE, CA 95122		Inspection Date 08/01/2025		Placard Color & Score YELLOW 64		
Program PR0377009 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name TIRONE & TUAN INVESTMEN		Inspection Time 16:15 - 17:15			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By CHARLIE NGUYEN				FSC Tirone Huynh 5/4/2026

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						N
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		X			
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records					X		
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						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	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
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	X	
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *There was no paper towel supply on the front handwash sink located back in the wash area.*

[CA] *Refill the wall-mounted paper towel dispenser immediately. Until the wall-mounted paper towel dispenser is refilled, a roll-type paper supply may be used. The person in charge provided a roll-type paper towel (SA).*

Follow-up By
08/01/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Oysters, clams, and mussels stored inside the walk-in cooler were measured between 45°F and 50 °F. Calamari stored on plastic container was measured at 60 oF. The PIC said the fridge was at 40 oF when the restaurant opened at 2 pm.*

[CA] *All potentially hazardous foods like meat, seafood, poultry, dairy products, cooked vegetables, cooked cereals, greens, and diced tomatoes shall always be held at 41°F or below or at 135°F or above. The calamari, about two pounds were voluntarily condemned and destroyed by the person in charge. The clams and oysters were moved into the fish tank while the other potentially hazardous food products into the walk-in freezer (SA). Please do not use the walk-in cooler to store any potentially hazardous foods.*

Follow-up By
08/01/2025

Minor Violations

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: *Employees were unsure whether a HACCP (hazard analysis critical control point) plan were available. Employees were also unsure whether temperature of the holding tanks were measured and recorded.*

[CA] *HACCP record keeping shall be available on site for molluscan shellfish life-support system.*

*** Facility shall provided updated HACCP plan to the Department and shall follow its written HACCP plan.**

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

Inspector Observations: *Multiple dry rodent droppings were observed on the floor and on the wood board located below the front counter.*

[CA] *Eliminate vermin from the facility through proper storage of food, utensils and equipment, conducting regular cleaning, and performing a regular professional pest control intervention.*

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

Inspector Observations: *Many food products on boxes were stored directly on the floor or on milk crate back in the storage area.*

[CA] *To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on an approved shelf or dunnage rack.*

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

Inspector Observations: *Heavy food residue accumulation was observed on some of the equipment surfaces and handles including the cooking equipment.*

[CA] *Conduct thorough cleaning on surfaces and handles of working equipment.*

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: *There is no approved sanitizer measuring strip to measure the concentration of the chemicals used to sanitize dishes and utensils in the facility.*

[CA] *Provide approved sanitizer measuring strips for the chemicals used in sanitizing utensils. equipment, and food contact surfaces.*

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K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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: Ambient air temperature of one of the preparation fridges located back in the kitchen was measured above 50 oF.

[CA] The ambient temperature of any refrigeration unit must be kept at or below 41 OF. Until the unit's temperature adjusted to 41 OF or below, please do not solely use the unit to store any potentially hazardous foods.

The gaskets of the walk-in cooler is completely worn out.

[CA] Replace the gaskets with a new one.

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: Compressed gas cylinder used for the soda dispenser was not chained to a secure stand.

[CA] To prevent possible accidents from falling compressed gas cylinder, all the cylinders must restrain to a secure stand.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: There was not a functional prob thermometer to measure the internal temperature of the cold and hot food products.

[CA] Provide an approved prob type thermometer and use it with regular calibration and sanitization.

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

Inspector Observations: Heavy grease, food, and dirt buildup were observed on the floor below the cook-line, the equipment storage shelf, and inside the storage room.

[CA] Conduct a regular thorough cleaning on the floor area.

There are some damaged/broken or missing floor tiles below the cooking equipment in the cooking line.

[CA] Replace the damaged/broken or missing floor tiles immediately.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Communicable disease; reporting/restriction/exclusion.
Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Oysters	Walk-in cooler	46.00 Fahrenheit	
Hot water	Three compartment sink	125.00 Fahrenheit	
Clams	Walk-in cooler	46.00 Fahrenheit	
Crab	Fish tank	41.00 Fahrenheit	
Oysters	Fish tank	41.00 Fahrenheit	
Calamari	Walk-in cooler	60.00 Fahrenheit	
Chlorine	Mechanical dishwasher	50.00 PPM	

Overall Comments:

Note: 1. This routine inspection is conducted along with a food borne illness investigation(FBI).

2. Food safety manager certificate: Tirone Huynh - 5/4/2026

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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 **8/15/2025**. 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: Charlie Nguyen
Person in Charge

Signed On: August 01, 2025