

# 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 FA0205656 - COM TAM THANH		Site Address 1150 STORY RD, SAN JOSE, CA 95122		Inspection Date 06/13/2023	
Program PR0305458 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name COM TAM THANH INC		Inspection Time 11:10 - 12:10
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By KHUONG	FSC Peter Phan 08/27/2027	

Placard Color & Score
<b>GREEN</b>
<b>95</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						S
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						
K08 Time as a public health control; procedures & records			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						
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		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
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		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

No major violations were observed during this inspection.

### Minor Violations

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations: Employee observed placing time labels on items not subjected to TPHC and/or were not previously approved to be used on TPHC:**

- Pot of soup on stove hot holding.
- On cover of one-door food preparation refrigerator

**[CA] Discontinue practice. Only those PHF items subjected to TPHC 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. Items subjected to TPHC shall not be returned to temperature control to extend time.**

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: Employee's personal belongings, stored on storage rack for dry food storage. [CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.**

**Observed large gap underneath screen door at the back of the facility. [CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.**

### Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

### Measured Observations

Item	Location	Measurement	Comments
Cooked egg cake	Two-door merchandiser	40.00 Fahrenheit	
Cooked pork hock	One-door upright refrigerator	39.00 Fahrenheit	
Grilled pork	Cook line	167.00 Fahrenheit	Final cooking temperature
Spicy beef soup	Two-door freezer	26.00 Fahrenheit	
Soup	One-door upright refrigerator	41.00 Fahrenheit	
Cooked ground pork with wood ear mushroom	Two-door merchandiser	41.00 Fahrenheit	
Tomato soup	Stove	163.00 Fahrenheit	
Porridge	One-door upright refrigerator	40.00 Fahrenheit	
Cooked rice	Rice warmer	156.00 Fahrenheit	
Egg rolls	One-door food preparation refrigerator	41.00 Fahrenheit	Top insert
Braised fish	Two-door merchandiser	41.00 Fahrenheit	
Shrimp paste with sugarcane	One-door food preparation refrigerator	41.00 Fahrenheit	Top insert
Raw pork chops	One-door food preparation refrigerator	40.00 Fahrenheit	
Hot water	Three-compartment sink	124.00 Fahrenheit	
Chlorine sanitizer	Undercounter dish machine	100.00 PPM	
Cooked coagulated pork blood	One-door upright refrigerator	40.00 Fahrenheit	

### Overall Comments:

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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 **6/27/2023**. 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



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**Received By:** Peter P.  
PIC

**Signed On:** June 13, 2023