

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 FA0230512 - HUONG LAN TULLY INC	Site Address 1655 TULLY RD, SAN JOSE, CA 95122	Inspection Date 07/21/2026
Program PR0330546 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name HL SANDWICHES INC	Inspection Time 15:15 - 16:20
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By TIFFANY LAM

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/09/2026

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

Compliance of this violation has been verified on: 07/21/2026

Cited On: 07/09/2026

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

Compliance of this violation has been verified on: 07/21/2026

Cited On: 07/09/2026

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Compliance of this violation has been verified on: 07/21/2026

Cited On: 07/09/2026

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Compliance of this violation has been verified on: 07/21/2026

Cited On: 07/09/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 07/10/2026

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Follow up inspection due to major HACCP, Temperature, TPHC, and dishwashing violation.

Upon follow up:

-No ROP observed inside facility at time of inspection. Meats originally observed on ROP was observed in traditional packaging

-Grab n go PHFs on counter observed to have colored time marking. Earliest time marking to be discarded at 4PM.

-No warewashing observed in 2-comp sink. 3-comp sink observed used for dish washing and sanitizer with 100ppm chlorine and upright dishwasher measured to have 50ppm chlorine.

Temperature:

-Egg rolls were moved to to TPHC time marking with a white board.

-No raw pork out on counter at time of inspection. Per employee they take out meat when they are going to use it within 10-15 minutes.

-Sandwich hot hold unit observed to be on TPHC with white board at time of inspection.

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Continue to work on other violations from routine inspection report.

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 **8/4/2026**. 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: Tiffany Lam
Owner
Signed On: July 21, 2026