

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 FA0268277 - TUTTI FRUITTI HACIENDA		Site Address 3019 MERIDIAN AV, SAN JOSE, CA 95124		Inspection Date 07/17/2025		Placard Color & Score GREEN 90		
Program PR0395956 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name TUYEN KIM BUI		Inspection Time 11:20 - 12:20			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By THI (O) & PHAN				FSC Thi Nguyen 8/21/28

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						S
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			N
K07	Proper hot and cold holding temperatures	X						
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						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		
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		X
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
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

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

Inspector Observations: Major:

1. Lacking mounted soap dispenser at hand wash station in back prep area (1-compartment sink). [CA] Provide handwashing cleanser in dispenser at handwash stations at all times. [COS] Operator provided to provide soap.
2. Lacking mounted paper towel dispenser at hand wash station in back prep area (1-compartment sink). [CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use [COS] Operator directed to restock.

Minor: Lacking mounted paper towel dispenser in customers restroom. Observed paper towel stored on small table. [CA] Install mounted paper towel dispenser. Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

Minor Violations

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Found toilet tissue stored outside of tissue dispenser in customers area. [CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
yogurt	2 door upright freezer	21.60 Fahrenheit	
warm water	handsink (front, 1-comp (back) & RR)	100.00 Fahrenheit	
ambient	2 door reach in/cold top	40.00 Fahrenheit	
chlorine	sani bucket	100.00 PPM	
hot water	warewash/1-comp/mop sink	120.00 Fahrenheit	
yogurt	2 door reach in	41.00 Fahrenheit	

Overall Comments:

NEW FACILITY NAME: Tutti Frutti

NEW OWNER: NP Tutti Frutti Inc

The applicant has completed the application for an Environmental Health Permit

The permit category for this facility is FP09. An invoice for the permit fee in the amount of \$652.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice.

The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

Permit condition: Facility has a 1-compartment sink being used as a hand wash station in back prep area. If 1-compartment sink is unable to accommodate facilities needs, facility will be required to install hand wash station immediately.

The Environmental Health Permit will be effective: 8/1/25 - 7/31/26.

This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report.

Okay to Operate.

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An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

****Structural Review inspection conducted on 7/17/25.****

Plan check consultation is available Monday - Friday from 7:30am - 10:00am in person or by phone at 408/918-3400.

****Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.***

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 7/31/2025. 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: Thi Nguyen
Owner
Signed On: July 17, 2025