

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 FA0282755 - TAY HO		Site Address 2047 EL CAMINO REAL, SANTA CLARA, CA 95050	Inspection Date 04/01/2026
Program PR0424122 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name TNKK	Inspection Time 10:30 - 11:15
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By THANH	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 03/25/2026

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

Compliance of this violation has been verified on: 04/01/2026

Cited On: 03/25/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 04/01/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
beansprouts	1-door under counter cooler	41.00 Fahrenheit	
beef bone broth	walk-in cooler	41.00 Fahrenheit	Per employees, cooled overnight.
grilled pork, beef	walk-in cooler	54.00 Fahrenheit	Per employees, recently prepped.
beansprouts	preparation counter	110.00 Fahrenheit	Cooling. Per employees, cooked less than 10 minutes prior.
tofu	preparation counter	65.00 Fahrenheit	Diligent prep.
beef bone broth	soup well	186.00 Fahrenheit	
cooked shrimp	2-door preparation unit	41.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up to the previous routine inspection (dated 3/25/2026).

The following major violations have been corrected:

- K07: Improper holding temperatures. Measured all foods at proper holding temperatures during inspection. See measured observations.

--- Observed the 2-door preparation unit in the center cook line has been repaired. Measured ambient temperature at 40F.

- K09: Improper cooling. Per employees, all foods in the walk-in cooler have been properly cooled overnight. Observed foods are stored in partially covered containers and properly cooled at the time of inspection.

The facility has earned a "PASS" for this inspection. Continue to address remaining violations as cited on the 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 **4/15/2026**. 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.

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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: Thanh Pham
PIC

Signed On: April 01, 2026