

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 03/25/2026		Placard Color & Score YELLOW 75		
Program PR0424122 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name TNKK		Inspection Time 14:15 - 16:15			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By KENNY				FSC Kenny Pham 02/12/2030

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						
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				
K07	Proper hot and cold holding temperatures		X					
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods		X					S
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		X
K36	Equipment, utensils, linens: Proper storage and use		
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		X
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		
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

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

Inspector Observations: 1) In the center 2-door preparation unit, measured multiple Potentially Hazardous Foods including shrimp, beef, etc. from 50-53F. Per employee, foods in the preparation unit were stocked 3.5 hours prior to temperature measurement. Measured the ambient temperature of the preparation unit at 50F. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] All Potentially Hazardous Foods were relocated to the walk-in cooler to facilitate rapid cooling.

2) Measured cooked beef flank inside the countertop warmer at 68F. Per employee, cooked beef was transferred from the walk-in cooler less than 2 hours prior to temperature measurement. The countertop warmer was not turned on. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Cooked beef was reheated to 165F on the stovetop before being transferred to the countertop warmer.

3) On the preparation counter, measured cooked pork rinds stored at ambient temperature at 68F. Per employee, pork rinds were cooked 2 hours prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Pork rinds were relocated to the 2-door preparation unit to facilitate rapid cooling. Discussed keeping pork rinds on TPHC for future use.

4) On the preparation counter, measured beansprouts stored at ambient temperature at 71F. Per employee, beansprouts were relocated from the walk-in cooler less than 2 hours prior to temperature measurement. Observed beansprouts are placed into an ice bath that has melted. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] The remainder of beansprouts was discarded.

Follow-up By
04/01/2026

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

Inspector Observations: In the walk-in cooler, measured large, deep tray of cooked pork bone from 88-92F and cooked ginger/vegetable broth from 77-82F. Per employee, pork bone was cooked more than 2 hours prior to temperature measurement and the ginger/vegetable broth was cooked more than 4 hours prior to temperature measurement. Observed both containers of food were fully covered with plastic wrapping with condensation build-up. [CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool. [COS] Improperly foods were voluntarily condemned and discarded during inspection.

Follow-up By
04/01/2026

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: At the handwash sink in the main cook line, observed paper towel dispenser is empty. Nearby napkins are stored in an open, uncovered container. [CA] Handwash stations shall be fully stocked and accessible at all times. Paper towels shall be stored in a safe and sanitary condition inside dispenser. [COS] Employee restocked the paper towel dispenser during inspection.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, 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

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Inspector Observations: 1) Measured the ambient temperature of the center 2-door preparation unit at 50F. [CA] Refrigeration units shall maintain foods at 41F or below. Discontinue storage of Potentially Hazardous Foods until the unit is repaired.

2) Observed facility is using a countertop Cadco oven without a ventilation hood or prior approval from this Department. Per PIC, oven is used for toasting bread for banh mi. [CA] Provide approved exhausted hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. Facility to relocate oven under the hood or apply for approval and hood exemption to Plan Check Department.

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

Inspector Observations: Observed refrigeration units lack internal thermometers for monitoring temperature. [CA] A thermometer (accurate to +/- 2°F) shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; Improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Observed active leak in the plumbing underneath the 3-compartment sink. Per employee, a work order has already been placed. [CA] Plumbing fixtures shall be maintained in good repair.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
pork rinds	preparation counter	68.00 Fahrenheit	
broken rice	rice cooker	142.00 Fahrenheit	
water	handwash sink (restroom)	80.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
shrimp	2-door preparation unit (3, pho station)	41.00 Fahrenheit	
beef flank	countertop warmer	68.00 Fahrenheit	Reheated to 165F for hot holding.
pork patty	2-door preparation unit (1)	41.00 Fahrenheit	
cooked pork bone	walk-in cooler	88.00 Fahrenheit	VC&D
water	preparation sink	120.00 Fahrenheit	
water	3-compartment sink (bar area)	120.00 Fahrenheit	
pork	cook line	88.00 Fahrenheit	Cooling. Per employee, cooked less than 30 minutes prior.
pho broth	stovetop	156.00 Fahrenheit	
pho broth	preparation counter	146.00 Fahrenheit	Cooling. Per employee, just cooked.
water	3-compartment sink	120.00 Fahrenheit	
cooked ginger/vegetable broth	walk-in cooler	77.00 Fahrenheit	VC&D
beansprouts	preparation counter	71.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
pho broth	soup well	171.00 Fahrenheit	
pho broth	walk-in cooler	41.00 Fahrenheit	
bi (shredded pork), shrimp, raw meat	2-door preparation unit (2)	48.00 Fahrenheit	48-53F

Overall Comments:

A follow-up inspection to verify compliance of major violations will be conducted within five business days. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during non-business hours, and upon inspector availability.

NOTE: Facility utilizes TPHC for: flour sheet rolls, rice noodles, grilled pork, fried pork loaf, shrimp cracker, and fried pork rind. Verified TPHC documentation on-site.

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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 **4/8/2026**. 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: Kenny Pham
Owner

Signed On: March 25, 2026