

# 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 FA0205387 - COM TAM DAT THANH		Site Address 1055 TULLY RD A, SAN JOSE, CA 95122		Inspection Date 02/02/2026	
Program PR0306087 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name COM TAM PAT THANH SAN J		Inspection Time 14:00 - 15:10
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By KIM T.	FSC Kim Tran 02/22/2026	

Placard Color & Score
<b>GREEN</b>
<b>85</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				N
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures	X						S
K08 Time as a public health control; procedures & records					X		S
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							
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	X	
K27 Food separated and protected	X	
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		
K45 Floor, walls, ceilings: built, maintained, clean	X	
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

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations: Observed employee at the cook line with painted nails and jewelry on fingers.**  
**[CA] All food employees with artificial nails, nail polish, or rings other than a plain ring, shall use gloves.**

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: Warm water not provided at the only hand wash sink in the kitchen.**  
**[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.**

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Dead cockroaches observed on floor in the hallway leading in to the restrooms and janitorial mop sink. Owner stated that the facility is serviced every two weeks, with the last treatment, last Tuesdays. No other live or dead activity was observed.**

**[CA] Clean and sanitize area of dead cockroaches or old droppings.**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations: Tub full of bagged frozen meat thawing in ambient temperature outside of the walk-in freezer.**

**[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: Plate of raw pork trimmings maintained above ready-to-eat food items below inside the three-door upright refrigerator.**

**[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations: Observed section of the wall missing and numerous missing ceiling panels by the janitorial sink and water heater area.**

**[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.**

### Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

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## Measured Observations

Item	Location	Measurement	Comments
Cooked shrimp	Food preparation refrigerator	40.00 Fahrenheit	
Raw marinated pork	One-door reach-in refrigerator	40.00 Fahrenheit	
Raw pork	Three-door upright refrigerator	37.00 Fahrenheit	
Parcooked chicken	One-door reach-in refrigerator	37.00 Fahrenheit	
Soup	Rice warmer	168.00 Fahrenheit	
Red rice	Rice warmer	146.00 Fahrenheit	
Parcooked pork	One-door reach-in refrigerator	38.00 Fahrenheit	
Shrimp skewer	Food preparation refrigerator	40.00 Fahrenheit	
Cooked calamari	Food preparation refrigerator	40.00 Fahrenheit	
Raw shelled eggs	Two-door upright refrigerator	39.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Hot water	Three-compartment sink	122.00 Fahrenheit	
Egg rolls	Three-door upright refrigerator	39.00 Fahrenheit	
Shrimp paste on sugarcane	Food preparation refrigerator	40.00 Fahrenheit	
Cooked shredded pork and pork skin	Two-door upright refrigerator	39.00 Fahrenheit	
Raw beef short ribs	One-door reach-in refrigerator	40.00 Fahrenheit	
Raw salmon	Two-door upright freezer	5.00 Fahrenheit	
White rice	Rice warmer	159.00 Fahrenheit	
Parcooked pork chop	One-door reach-in refrigerator	41.00 Fahrenheit	
Fermented pork roll	Three-door upright refrigerator	36.00 Fahrenheit	
Bowls of red rice	Food preparation refrigerator	41.00 Fahrenheit	
Cooked steamed egg cake	Three-door upright refrigerator	40.00 Fahrenheit	
Cooked sliced pork	Food preparation refrigerator	41.00 Fahrenheit	
Tofu skin wrapped shrimp	Three-door upright refrigerator	36.00 Fahrenheit	
Steamed vermicelli	Two-door upright refrigerator	41.00 Fahrenheit	
Parcooked fermented pork meatball	Food preparation refrigerator	39.00 Fahrenheit	

## Overall Comments:

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 **2/16/2026**. 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:** Kim T.  
Owner

**Signed On:** February 02, 2026