

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 FA0282786 - TAN-CHA		Site Address 19600 VALLCO PY 100, CUPERTINO, CA 95014	Inspection Date 08/18/2021
Program PR0424154 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09		Owner Name DENNY GROUP INC	Inspection Time 17:00 - 18:15
Inspected By PETER ESTES	Inspection Type LIMITED INSPECTION	Consent By CAROLINE CHEN	

Placard Color & Score YELLOW N/A

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employees change tasks, touch themselves, handle cash register, phone and pad for online orders, enter the facility and put gloves on and then proceed to make drinks without washing hands. [CA] Must wash hands after touching self, changing tasks and prior to handling food. [COS] Employees washed hands.*

Follow-up By
08/20/2021

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

Inspector Observations: *Boba and milk using Time as a Public Health Control are not time coded. [CA] Must time code all food using TPHC. [SA] Time code provided. Food to be disposed of at 7:00 pm.*

Follow-up By
08/20/2021

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

Inspector Observations: *Facility is not sanitizing mixing cups, blenders, other utensils until the end of the day. [CA] Must wash, rinse, sanitize (using 100 ppm chlorine or 200 ppm quat), and air dry every 4 hours. Facility may use other sanitized utensils in replace of dirty utensils every 4 hours. [COS] Utensils replaced with sanitized utensils.*

Follow-up By
08/20/2021

Minor Violations

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

Inspector Observations: *Observed blenders and utensils in hand sink and hand sink used to rinse mixing cups and blenders. [CA] Remove all utensils from hand sink. Discontinue using hand sink as a wash sink. Hand sink is to be used to wash hands only.*

Follow-up By
08/20/2021

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

Inspector Observations: *Small fruit/drain flies inside facility. [CA] Ensure facility is free from pests.*

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations: *PIC not at facility at time of inspection. [CA] A person in charge must be at facility when facility is open. [COS] PIC arrived at facility during inspection.*

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

See CO0151125

Nature of complaint: *There were many rodents present in the shop. Huge amount of fruit flies and smt. The employees touched my drink after handling cash. I drink out of the drink, and you're touching the mouth piece after handling cash... I can just lick the cash instead then there is no difference. The employee also did not wash hands after going into the bathroom. They wore gloves in and came out with gloves too. The hair of the employee kept hitting the drinks too.*

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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 **9/1/2021**. 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: Caroline Chen
Manager

Signed On: August 18, 2021