

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 04/06/2021
Program PR0424154 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name DENNY GROUP INC	Inspection Time 12:15 - 13:00
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By JUDY LIN

Placard Color & Score YELLOW N/A
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Comments and Observations

Major Violations

Cited On: 04/06/2021

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 employee to scratch hair and proceed to make a drink. [CA] Ensure employees properly wash their hands with soap and water for 20 seconds after touching themselves and before they prepare food or drinks. [COS] Employee washed their hands.

Follow-up By
04/09/2021

Cited On: 04/06/2021

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

Inspector Observations: Observed potentially hazardous foods that measured in the temperature danger zone (Half & Half at 61F, boba at 82F). [CA] Ensure potentially hazardous foods are properly cold held at 41F or below OR hot held at 135F or above. Facility may choose to use TPHC (Time as a Public Health Control) which would involve filling out the Department's TPHC form and getting approval, time marking the food for 4 hours, and discarding the food at the end of the 4 hour time period. [SA] PIC put post-it notes on the items with a time for the staff to discard the items (within the 4 hour period from which they were taken out of cold/hot holding).

Follow-up By
04/09/2021

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
half and half	food prep surface	61.00 Fahrenheit	
boba	hot holding unit	82.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	

Overall Comments:

Follow-up inspection conducted based off the limited inspection conducted on 04/01/2021. Facility subject to a charged reinspection.

Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator.

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 **4/20/2021**. 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.

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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: Judy Lin
Emailed report due to COVID19

Signed On: April 07, 2021