

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 FA0200858 - TLT & GRILL		Site Address 20371 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 03/20/2026
Program PR0304086 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name TLT & GRILL	Inspection Time 13:40 - 14:25
Inspected By RAYMOND CHUNG	Inspection Type FOLLOW-UP INSPECTION	Consent By SONG TANG	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 03/20/2026

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

Compliance of this violation has been verified on: 03/20/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
pork soup	reach-in cooler	61.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	

Overall Comments:

Follow-up inspection from 03/14/2026

K09:

A pot of pork soup in the 2-door reach-in cooler measured 61F. Per owner, soup was stored in the reach-in cooler since yesterday. [corrective action] Ensure soup is rapidly cooled from 135F to 70F within 2 hours and from 70F to 41F within the next 4 hours. [correction] Soup was discarded in the trash and denatured with bleach.

Note: Different method of cooling down soup was discussed with the owner. Owner advised to try storing soup in several shallow trays to facilitate more rapid cooling.

- Paper towel dispenser was stocked.
- Oysters in the reach-in cooler were found with shell stock tag. When oysters sell out, write the date on the tag. Do not commingle oysters from different batches. Store tags on site for at least 90 days.
- Dug blood still under impound while waiting for instructions from USDA.
- Chlorine in dishwasher measured 50 ppm.

Other items discussed with owner:

- Proper thawing.
- Designated area for food preparation. No food preparation at ware washing area.
- Proper installation of drain line for the ice machine.

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 **4/3/2026**. 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: Song Tang
Owner

Signed On: March 20, 2026