

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 FA0207293 - TUU QUAN RESTAURANT		Site Address 1939 ALUM ROCK AV H, SAN JOSE, CA 951162000	Inspection Date 05/17/2023
Program PR0303578 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name NGUYEN, PHUNG	Inspection Time 16:20 - 17:00
Inspected By GUILLERMO VAZQUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By NGUYEN, PHUNG (ANGIE)	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 05/12/2023

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 05/17/2023

Cited On: 05/12/2023

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

Compliance of this violation has been verified on: 05/17/2023

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

This is a follow up inspection to verify that all major violations mentioned on 5/12/23 inspection report have been addressed. Violations have been addressed and found within compliance:

- K06: Adequate hand wash facilities supplied, accessible. All hand wash stations are fully stocked, operational, and accessible.

- K09: Proper cooling methods. All food that was cooled has been VCD. Talked to owner about the importance of cooling if it is done within the facility.

Continue working on all other violations mentioned on 5/12/23 inspection report.

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 **5/31/2023**. 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: NGUYEN, PHUNG (Angie)
 Owner
Signed On: May 17, 2023