

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 FA0230512 - HUONG LAN TULLY INC		Site Address 1655 TULLY RD, SAN JOSE, CA 95122		Inspection Date 11/04/2025		Placard Color & Score YELLOW 50		
Program PR0330546 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name HL SANDWICHES INC		Inspection Time 10:00 - 12:00			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By NGA				FSC Cody Luong 04/19/2030

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		X			N
K04	Proper eating, tasting, drinking, tobacco use			X				N
K05	Hands clean, properly washed; gloves used properly		X		X			N
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records	X						N
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		X			
K19	Consumer advisory for raw or undercooked foods						X	
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		
K27	Food separated and protected		
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		X
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		X
K45	Floor, walls, ceilings: built, maintained, clean		
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

K03 - 8 Points - Discharge observed from eyes, nose, and/or mouth; 113974

Inspector Observations: *Observed employee conducting food preparation coughing and then spitting phlegm into a food container for scrap foods.*

Follow-up By 11/12/2025

[CA] *Food employees found to have communicable diseases shall be excluded from working with exposed food, clean equipment, clean utensils or linens.*

[COS] *Employee put on mask. Instructed owner to restrict employee to tasks without food preparation or handling of food contact surfaces.*

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

Inspector Observations: *Employee observed relocating trash cans and then washed hands with gloves still donned on.*

Follow-up By 11/12/2025

Observed numerous employees washing hands without hand soap.

[CA] *Ensure employees are properly washing hands as required. Employees shall wash their hands in all of the following instances:*

- (1) Immediately before engaging in food preparation, including working with non-prepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.*
 - (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.*
 - (3) Immediately after using the toilet room and again when returning into the kitchen.*
 - (4) After caring for or handling any animal allowed in a food facility in pursuant to this part.*
 - (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.*
 - (6) After handling soiled equipment or utensils.*
 - (7) During food preparation as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.*
 - (8) When switching between working with raw food and working with ready-to-eat foods.*
 - (9) Before initially donning gloves for working with food.*
 - (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.*
 - (11) After engaging in other activities that contaminate the hands.*
- Properly wash hands with soap, warm water and dry using single use paper towels as required. Single-use gloves shall be removed prior to washing hands.*

[COS] *Instructed employees to properly wash hands.*

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

Inspector Observations: *Hand soap dispenser observed inoperable at the hand wash station in the middle of the kitchen outside of the restroom.*

Follow-up By 11/12/2025

[CA] *Provide handwashing cleanser in dispenser at handwash stations at all times. Hand soap and paper towels shall be readily available and easily accessible at all times.*

[COS] *Employees were instructed to wash hands at other hand sinks. Owner replaced soap dispenser at time of inspection.*

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

Inspector Observations: *PHF items (sliced fancy pork roll, cooked minced pork with wood ear mushroom) maintained inside the food preparation refrigerator in the far right kitchen measured between 48F to 55F. Ambient temperature of the refrigerator measured at 51F via probe thermometer placed inside.*

Follow-up By 11/12/2025

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Cooked bean sprouts maintained out in ambient temperature at same cookline measured 58F.

Employee stated that items inside the refrigerator were used in the morning to prepare foods and that the bean sprouts will be used upon orders.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Items inside the inoperable refrigerator were relocated into separate refrigeration units to immediately cool. Bean sprouts were placed inside refrigerator to immediately cool.

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: Facility is currently conducting reduced-oxygen packaging (ROP) of cooked meats. Facility does not have an approved Hazard Analysis Critical Control Point (HACCP) plan nor SOPs submitted to this Division for HACCP exemption for ROP.

Follow-up By
11/12/2025

Employee stated that some items were prepared either yesterday or two days ago. Owner stated that the facility only conducts ROP upon customer request.

[CA] The food facility shall obtain a HACCP plan approval prior to packaging PHFs using a reduced-oxygen packaging method.

[COS] Items that were prepared one day prior were labeled with date and time. Items prepared two days prior to cut opened.

**** Note:**

- ROP activities at food facility do NOT require a HACCP plan if ALL the conditions below are satisfied:

- 1) Food is labeled with production time and date.**
- 2) Food is held at 41F or lower during refrigeration storage.**
- 3) Food is removed from its package in the food facility within 48 hours after packaging.**

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Numerous employees' three-year food handler cards are expired.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Employee's opened food and beverages observed stored in areas of food preparation.

[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area. Provide designated location for employees to store personal food and beverages that is separated and protected from facility food.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Ambient temperature of the food preparation refrigerator at the right side cook line measured at 51F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Employees' personal keys and cellphones observed stored in areas of food preparation.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

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Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.
 Needs Improvement - No discharge observed from eyes, nose, and/or mouth.
 Needs Improvement - Adequate handwash facilities: supplied or accessible.
 Needs Improvement - Time as a public health control; procedures & records.
 Needs Improvement - Hands clean/properly washed/gloves used properly.
 Needs Improvement - Proper eating, tasting, drinking, tobacco use.

Measured Observations

Item	Location	Measurement	Comments
Cooked rice	Rice cooker	152.00 Fahrenheit	
Cooked purple sticky rice	Merchandiser refrigerator	39.00 Fahrenheit	
Sanitizing bucket	Butcher station	100.00 PPM	Chlorine
Sliced BBQ pork	Sandwich preparation refrigerator	41.00 Fahrenheit	
Cooked fermented pork	Walk-in refrigerator - left	40.00 Fahrenheit	
Steamed buns	Walk-in refrigerator - right	38.00 Fahrenheit	
Hot water	Three-compartment sink	120.00 Fahrenheit	
Marinated fish	Walk-in refrigerator - left	38.00 Fahrenheit	
Cooked Vietnamese sausage	Walk-in refrigerator - left	40.00 Fahrenheit	
Vietnamese dessert cups	Merchandiser refrigerator - sales floor	40.00 Fahrenheit	
Porridge	Walk-in refrigerator - left	41.00 Fahrenheit	
Cooked pork belly	Walk-in refrigerator - left	40.00 Fahrenheit	
Cooked grilled chicken	Merchandiser refrigerator	37.00 Fahrenheit	
Braised pork belly	Walk-in refrigerator - left	41.00 Fahrenheit	
Sliced fancy pork	Walk-in refrigerator - right	40.00 Fahrenheit	
Cooked shrimp	Preparation refrigerator	40.00 Fahrenheit	
Parcooked duck	Walk-in refrigerator - left	40.00 Fahrenheit	
Cooked chicken	Walk-in refrigerator - left	40.00 Fahrenheit	
Parcooked whole roast pig	Walk-in refrigerator - left	39.00 Fahrenheit	
Pate	Walk-in refrigerator - right	39.00 Fahrenheit	
Headcheese block	Walk-in refrigerator - right	41.00 Fahrenheit	
Pate	Sandwich preparation refrigerator	41.00 Fahrenheit	
Sliced BBQ pork	Walk-in refrigerator - right	38.00 Fahrenheit	
Cooked orange sticky rice	Merchandiser refrigerator	40.00 Fahrenheit	

Overall Comments:

- **Two or more major violations were observed during the routine inspection.**
- **A follow-up inspection will be conducted to verify compliance of all major violations.**
- **Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.**
- **The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.**

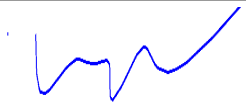
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **11/18/2025**. 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: Hai L.
Owner

Signed On: November 04, 2025