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 04/13/2021
Program PR0424154 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC /		1 - FP09	Owner Name DENNY GROUP INC	Inspection Time 15:10 - 16:00
Inspected By PETER ESTES	Inspection Type FOLLOW-UP INSPECTION	Consent By JEN LO		



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)

Compliance of this violation has been verified on: 04/13/2021

Cited On: 04/09/2021

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

(b-f)

Compliance of this violation has been verified on: 04/13/2021

Cited On: 04/13/2021

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

(b-f)

This violation found not in compliance on 04/13/2021. See details below.

Follow-up By 04/13/2021

Cited On: 04/06/2021

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

Compliance of this violation has been verified on: 04/09/2021

Cited On: 04/13/2021

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

This violation found not in compliance on 04/13/2021. See details below.

Follow-up By 04/13/2021

Cited On: 04/13/2021

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

This violation found not in compliance on 04/13/2021. See details below.

Follow-up By 04/13/2021

Minor Violations

N/A

Measured Observations

<u>Item</u>	Location	Measurement	Comments
boba	prep	101.00 Fahrenheit	
hot water	hand sink in front prep area	78.00 Fahrenheit	
hot water	prep sink	78.00 Fahrenheit	
hot water	3 compartment	78.00 Fahrenheit	
half and half	prep	55.00 Fahrenheit	

Overall Comments:

This is a follow-up inspection for limited inspection on 4/1/2021 and subsequent follow-up inspections.

Hot water measured at 78F at prep sink, 3 compartment sink and front hand sink.

OFFICIAL INSPECTION REPORT

Facility	Site Address		Inspection Date
FA0282786 - TAN-CHA	19600 VALLCO PY 100, CUI	PERTINO, CA 95014	04/13/2021
Program	Owner	r Name	Inspection Time

Facility is closed due to this violation.

Correct violation and contact Peter Estes at (408)918-3441 to re-open restaurant.

Hand washing (violation 5) was also a major violation. Food temperatures (violation 7) was also a major violation.

Due to multiple follow-up inspections, there will be a charge of \$219.00 for this violation.

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

CLOSURE / PERMIT SUSPENSION NOTICE

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 <u>4/27/2021</u>. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Jen Lo

PIC

Signed On: April 14, 2021