

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 10/17/2024
Program PR0330546 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name HL SANDWICHES INC	Inspection Time 11:40 - 13:00
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By NGA

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 10/17/2024

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

Inspector Observations: Cook line employee observed eating while cleaning food contact surfaces.

Follow-up By
10/21/2024

Food preparation employee observed picking up food debris from the floor and then attempted to continue onto food preparation without removing gloves or washing hands.

[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/SA] Cook line employee went on break after. Instructed food preparation employee to wash hands.

Cited On: 10/17/2024

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Observed on two separate occasions, cook line employee conducting ware washing failed to sanitize utensils prior to returning items to their work station.

Follow-up By
10/21/2024

Separate cook line employee observed washing ladle with only soap and failing to sanitize utensil prior to returning item to their work station. In addition, employee was observed using wiping cloth that was used to wipe food and non-food contact surfaces around their work area to dry utensil before returning to equipment bin.

[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

[COS] Instructed employee to rewash and sanitize all utensils.

Minor Violations

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Cited On: 10/17/2024

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

Inspector Observations: Cook line employee observed eating while cleaning their designated work area.

[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.

Cited On: 10/17/2024

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Time as a public health control (TPHC) written procedures were unavailable for review. Procedure form was provided to manager on 10/10/2024.

[CA] Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC). Written procedural form was provided to manager. Complete form by next follow-up inspection.

Cited On: 10/10/2024

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 10/17/2024. See details below.

Cited On: 10/17/2024

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Rodent droppings observed in the following areas:

- Underneath the cook line in the main kitchen.
- On floor near the water heater in the middle of the kitchen.
- On shelf above the mixers outside of the right side walk-in refrigerator.
- On floor in the storage area behind the walk-in freezer.

Facility was serviced by pest control company on 10/14/2024. Pest control report was provided for review.

[CA] Clean and sanitize area of old droppings.

Measured Observations

Item	Location	Measurement	Comments
Sanitizing bucket	Banh mi preparation line	100.00 PPM	
Hot water	Three-compartment sink	121.00 Fahrenheit	

Overall Comments:

- On-site for a follow-up inspection after numerous violations were observed during a routine inspection on 10/10/2024.
- Facility has corrected the following repeated violation:
 - K08M - Time as a public health control: procedures & records
 - At time of follow-up inspection, food items subjected to time as a public health control (TPHC) were labeled with colored markings.
- ** Note: Usage of TPHC shall be revoked if violation is observed during the next routine inspection.
- Two or more major violations were observed during the follow-up inspection.
- A second chargeable follow-up will be conducted.
 - Subsequent follow-up inspection shall be billed at \$298/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645/hour, minimum 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.

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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 **10/31/2024**. 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: Cody
Manager
Signed On: October 17, 2024