

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 06/07/2021
Program PR0424154 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name DENNY GROUP INC	Inspection Time 11:15 - 11:45
Inspected By LOC TRAN	Inspection Type LIMITED INSPECTION	Consent By CAROLINE

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: REPEAT VIOLATION: AT THE FRONT COUNTER HANDSINK: OBSERVED THE SOAP DISPENSER EMPTY AND THE MANAGER WASN'T ABLE TO OPEN THE TOUCHLESS SOAP DISPENSER, IN-ORDER TO REFILL THE DISPENSER. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

S/A - HAND SOAP WAS PLACED INTO A CLEAR SQUEEZE BOTTLE (CONDIMENT STYLE-LIKE) LABELED SOAP AND PLACED AT FRONT HANDSINK.

OBSERVED THE BACK HANDSINK WITH A WATER PITCHER OBSTRUCTING THE CONVENIENT USE OF THE HANDSINK. [CA] KEEP HANDSINKS EASILY ACCESSIBLE AND OBSTRUCTION FREE.

COS - THE WATER PITCHER WAS REMOVED FROM THE HANDSINK AND EMPTIED INTO THE MOP BUCKET.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
STRAWBERRIES	REACHIN FRIDGE	41.00 Fahrenheit	
HOT WATER	3 COMP SINK	120.00 Fahrenheit	
EGG PUTTING	PREP FRIDGE, INSERT	40.00 Fahrenheit	

Overall Comments:

ENSURE THERE ARE CHLORINE TEST STRIPS TO MEASURE THE SANITIZER. UTENSILS USED TO SCOOP THE PHF (EGG PUTTING, CREAM WITH MILK, ETC.) WILL NEED TO BE WASHED, CLEANED AND SANITIZER, WITHIN 4 HRS OF USE.

ENSURE THERE ARE NO PONDING OF WATER ON THE FLOOR, WHICH IS A SLIP HAZARD. REPAIRING THE FLOORING IF THE PONDING CONTINUES TO OCCUR AND IS NOT CORRECTED. SUGGEST SQUEEGEE AS OFTEN AS NEEDED.

CONSIDER INSTALLING ANOTHER DUMPSINK OR FOOD PREP SINK AND OBTAIN PLAN CHECK REVIEW AND APPROVAL FOR ANY SINK INSTALLATION. RELOCATING THE HANDSINK TO THE FAR CORNER OF THE COUNTER MAY RESULT IN LESS HANDWASHING OCCURRING, DUE TO THE INCONVENIENT LOCATION OF THE HANDSINK. PLACING IT AS YOU ENTER THE COUNTER AREA WOULD BE MORE IDEAL THAN IN THE OPPOSITE CORNER.

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 **6/21/2021**. 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: CAROLINE, MGR

Signed On: June 07, 2021

Comment: SIGNATURE NOT OBTAINED. A COPY OF THIS REPORT WILL BE EMAILED TO THE OPERATOR.