

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

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|--|---|----------------------------------|
| Facility FA0260133 - TUKTUK CHICKEN & RICE | Site Address 5663 SNELL AV, SAN JOSE, CA 95123 | Inspection Date 09/04/2024 |
| Program PR0381238 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name TUKTUK CHICKEN & RICE | Inspection Time 13:15 - 14:00 |
| Inspected By JENNIFER RIOS | Inspection Type LIMITED INSPECTION | Consent By NINH |

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| Placard Color & Score RED N/A |
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Comments and Observations

Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed two dead mice on sticky trap in dry storage room. Observed several dead cockroaches on the floor at the warewash sink and in back preparation area. Observed rodent droppings on the floor in the dry storage room and shelving next to water heater. Observed one rodent dropping on bag of sugar. [CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

Facility must clear out excess products and allow for access to the back wall of the dry storage area. Facility must clear out and ensure that all high and low shelving next to water heater is cleared out and is easily accessible. Items underneath equipment and on sides of equipment must be cleared out and space made to ensure proper cleaning of equipment and facility and to monitor rodent and cockroach activity. All rodent droppings and dead cockroaches must be cleaned and areas where they are found must be sanitized.

Due to evidence of both rodents and cockroaches, it is highly advisable that the facility consults with a pest control company.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Reference CO0155248

Clean and sanitize all food and nonfood contact surfaces. Remove all evidence of cockroaches and rodents from facility and ensure there is no evidence of vermin found at follow up inspection. If evidence is found, facility will be subject to further enforcement action.

Facility will remain closed at this time and will not reopen until a follow up inspection is conducted. Facility is to cease and desist all food sales and operations, including food preparation. Do not remove, cover-up, or relocate red placard. Failure to comply may result in enforcement actions. If a second follow-inspection is conducted, there will be a \$298/hr charge at a minimum one-hour charge. Contact Jennifer Rios, 669-287-9408 for a follow up inspection.

*If professional pest control services are obtained during the closure, please provide the pest control report from service during re-inspection.

For after hour inspections (after 4:30pm Monday through Friday and on weekends) there will be a \$645 charge/hour.

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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 **9/18/2024**. 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.

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:

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|--------|---------------------------------|
| [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: Brian Pham
Owner

Signed On: September 04, 2024