

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 FA0252416 - NAM GIAO RESTAURANT		Site Address 2066 TULLY RD, SAN JOSE, CA 95122	Inspection Date 09/06/2023
Program PR0367405 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name QOLOR LLC	Inspection Time 10:00 - 11:25
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By QUYNH	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 08/24/2023

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

Compliance of this violation has been verified on: 09/06/2023

Cited On: 08/29/2023

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

Compliance of this violation has been verified on: 09/06/2023

Cited On: 08/24/2023

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

Compliance of this violation has been verified on: 09/06/2023

Cited On: 08/29/2023

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

Compliance of this violation has been verified on: 09/06/2023

Cited On: 08/24/2023

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 08/29/2023

Cited On: 08/24/2023

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

Compliance of this violation has been verified on: 09/06/2023

Minor Violations

Cited On: 09/06/2023

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

Inspector Observations: Observed paper towels jammed inside dispenser and inaccessible at the hand wash station in the right side kitchen. Second paper towel dispenser was available at the food preparation sink less than 10 feet away.

[CA] Single-use sanitary towels shall be provided in dispensers at all times.

Hand wash station at the right side kitchen lacks splash guards. Hand wash station is in-between areas of active food preparation - meat slicer and food preparation table. [CA] A minimum 6" high metal splash guard spanning the full length of the drainboard shall be installed if the handwash sink is installed less than 24" away from the warewash drainboard.

Cited On: 08/29/2023

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

This violation found not in compliance on 09/06/2023. See details below.

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Cited On: 09/06/2023

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Numerous PHF items actively cooling maintained covered:

- Numerous pieces of cooked beef flank meat measured at 150F, kept fully wrapped with plastic wrap.
- Plate of cooked beef ribs measured at 120F, kept covered.
- Numerous plastic containers of soup, measured at 165F, kept covered and closely together inside the walk-in refrigerator.

[CA] Ensure PHF items are rapidly cooled from 135F to 70F or below within 2 hours, and from 70F to 41F or below within an additional 4 hours, total 6 hours.

- Cool foods using approved containers which facilitate heat transfer, such as metal.
- Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 4 inches for liquids.
- When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.
- Properly store cooling foods in such a way to allow proper air flow.

Cited On: 09/06/2023

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water at the three-compartment sink at the left side kitchen measured at 117F. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

Cited On: 08/29/2023

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

Compliance of this violation has been verified on: 09/06/2023

Cited On: 08/29/2023

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Compliance of this violation has been verified on: 09/06/2023

Measured Observations

Item	Location	Measurement	Comments
Warm water	Hand wash stations	104.00 Fahrenheit	
Cooked pork hock	Hot holding	166.00 Fahrenheit	
Cooked pork blood	Hot holding	165.00 Fahrenheit	
Fermented pork	Left-side food preparation refrigerator	41.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Cooked cornish hen	Left side - walk-in refrigerator	41.00 Fahrenheit	
Soup	Right side - walk-in refrigerator	41.00 Fahrenheit	
Beef flank meat	Cook line	177.00 Fahrenheit	
Sliced beef flank	Right side - walk-in refrigerator	40.00 Fahrenheit	

Overall Comments:

- On-site for chargeable follow-up inspection after facility earned a conditional pass during a routine inspection on 8/24/2023, and a conditional pass during the first follow-up inspection on 8/29/2023.
- Facility has earned a green pass placard and corrected the following:
 - K07M - Proper hot and cold holding temperatures:
 - All PHF items measured 41F or below and/or 135F or above.
 - Any PHF items measured between 41F and 135F were recently prepared and/or cooling.
 - Green onions in oil, vermicelli noodles, and dried shrimp will be maintained on time as a public health control (TPHC).
 - Provide completely TPHC form - email to district inspector.
 - K23M - No rodents, insects, birds, or animals:

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- Facility has cleaned and sanitized all areas of rodent droppings.
- No rodent droppings observed.
- Continue to clean and maintain facility free of vermin.

- K41m - Plumbing approved, installed, in good repair:
 - Faucets on all sinks have been repaired.
 - Hot and cold water available at all sinks.

- Continue to correct any and all violations noted on inspection reports.

- Joint inspection by Henry L. and Melaku T.

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 **9/20/2023**. 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: Quynh Le
Manager

Signed On: September 06, 2023