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 04/09/2021
Program PR0424154 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09		- FP09	Owner Name DENNY GROUP INC	Inspection Time 12:15 - 12:30
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By JUDY LIN		



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)

This violation found not in compliance on 04/09/2021. See details below.

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-t)

Inspector Observations: Observed employee washing hands with gloves on. [CA] Employee must removed gloves and proper wash hands with soap and paper towel. [COS] PIC removed gloves and properly washed hands.

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

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Charged follow-up inspection, violation #5 (handwashing) is still an issue and facility may be subject to an additional charged follow-up inspection.

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

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 4/23/2021. 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.

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: Judy Lin

Emailed report due to COVID19

Signed On: April 09, 2021

Page 1 of 1 R202 DAU8KGTCI Ver. 2.39.1