

**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**

|  |  |  |   |                                      |   |
|--|--|--|---|--------------------------------------|---|
| <b>Facility</b><br>FA0211143 - COM TAM THANH                                     |  | <b>Site Address</b><br>905 S BASCOM AV, SAN JOSE, CA 95128 |   | <b>Inspection Date</b><br>04/11/2024 |   |
| <b>Program</b><br>PR0300097 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  |  | <b>Owner Name</b><br>THANH BBQ + NOODLE |                                      | <b>Inspection Time</b><br>10:20 - 13:00 |
| <b>Inspected By</b><br>HINA WYNE   |  | <b>Inspection Type</b><br>ROUTINE INSPECTION               |   | <b>Consent By</b><br>JENNIE HO       |   |
|  |  |  |   | <b>FSC PETER PHAN</b><br>09/19/2026  |   |

**Placard Color & Score**  
**GREEN**  
**81**

| RISK FACTORS AND INTERVENTIONS |   | IN | OUT   |       | COS/SA | N/O | N/A | PBI |
|--------------------------------|---|----|-------|-------|--------|-----|-----|-----|
|                                |   |    | Major | Minor |        |     |     |     |
| K01                            | Demonstration of knowledge; food safety certification                       | X  |       |       |        |     |     | S   |
| K02                            | Communicable disease; reporting/restriction/exclusion                       | X  |       |       |        |     |     | S   |
| K03                            | No discharge from eyes, nose, mouth   | X  |       |       |        |     |     |     |
| K04                            | Proper eating, tasting, drinking, tobacco use                               | X  |       |       |        |     |     |     |
| K05                            | Hands clean, properly washed; gloves used properly                          | X  |       |       |        |     |     |     |
| K06                            | Adequate handwash facilities supplied, accessible                           | X  |       |       |        |     |     | S   |
| K07                            | Proper hot and cold holding temperatures                                    |    |       | X     | X      |     |     |     |
| K08                            | Time as a public health control; procedures & records                       | X  |       |       |        |     |     | S   |
| K09                            | Proper cooling methods  | X  |       |       |        |     |     |     |
| K10                            | Proper cooking time & temperatures  | X  |       |       |        |     |     | S   |
| K11                            | Proper reheating procedures for hot holding                                 | X  |       |       |        |     |     |     |
| K12                            | Returned and reservice of food  |    |       |       |        | X   |     |     |
| K13                            | Food in good condition, safe, unadulterated                                 | X  |       |       |        |     |     |     |
| K14                            | Food contact surfaces clean, sanitized                                      | X  |       |       |        |     |     | S   |
| K15                            | Food obtained from approved source  | X  |       |       |        |     |     |     |
| K16                            | Compliance with shell stock tags, condition, display                        |    |       |       |        |     | X   |     |
| K17                            | Compliance with Gulf Oyster Regulations                                     |    |       |       |        |     | X   |     |
| K18                            | Compliance with variance/ROP/HACCP Plan                                     |    |       |       |        |     | X   |     |
| K19                            | Consumer advisory for raw or undercooked foods                              |    |       |       |        |     | X   |     |
| K20                            | Licensed health care facilities/schools: prohibited foods not being offered |    |       |       |        |     | X   |     |
| K21                            | Hot and cold water available  | X  |       |       |        |     |     | S   |
| K22                            | Sewage and wastewater properly disposed                                     | X  |       |       |        |     |     |     |
| K23                            | No rodents, insects, birds, or animals                                      | X  |       |       |        |     |     | S   |

| GOOD RETAIL PRACTICES |   | OUT | COS |
|-----------------------|---|-----|-----|
| K24                   | Person in charge present and performing duties                                      |     |     |
| K25                   | Proper personal cleanliness and hair restraints                                     |     |     |
| K26                   | Approved thawing methods used; frozen food  |     |     |
| K27                   | Food separated and protected  |     |     |
| K28                   | Fruits and vegetables washed  |     |     |
| K29                   | Toxic substances properly identified, stored, used                                  |     |     |
| K30                   | Food storage: food storage containers identified                                    | X   |     |
| K31                   | Consumer self service does prevent contamination                                    |     |     |
| K32                   | Food properly labeled and honestly presented  |     |     |
| K33                   | Nonfood contact surfaces clean  |     |     |
| K34                   | Warewash facilities: installed/maintained; test strips                              | X   |     |
| K35                   | Equipment, utensils: Approved, in good repair, adequate capacity                    | X   |     |
| K36                   | Equipment, utensils, linens: Proper storage and use                                 | X   |     |
| K37                   | Vending machines  |     |     |
| K38                   | Adequate ventilation/lighting; designated areas, use                                | X   |     |
| K39                   | Thermometers provided, accurate   | X   |     |
| K40                   | Wiping cloths: properly used, stored  |     |     |
| K41                   | Plumbing approved, installed, in good repair; proper backflow devices               | X   |     |
| K42                   | Garbage & refuse properly disposed; facilities maintained                           |     |     |
| K43                   | Toilet facilities: properly constructed, supplied, cleaned                          |     |     |
| K44                   | Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing |     |     |
| K45                   | Floor, walls, ceilings: built, maintained, clean                                    | X   |     |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

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| K48   | Plan review   |                                  |
| K49   | Permits available                                   |                                  |
| K58   | Placard properly displayed/posted                   |                                  |

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Bean sprout container was at 45F.**  
**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**  
**[COS]PIC added ice to the container.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: Dry storage room next to the bar area has food cartons on floor.**  
**[CA] Food cartons shall be stored at least 6 inches above the floor to prevent contamination.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: Dishwasher machine lack sanitizer container.**  
**[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).**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations: Facility has broken ice machine and two cold holding food prep tables (TPHC in use).**  
**[CA] Broken equipment shall be replaced or fixed as soon as possible.**

**Reach in freezer has broken gasket and ice build up around the door.**  
**[CA] Replace broken gasket to maintain.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Cardboard in use in front of cooking line as a mat.**  
**[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.**

**Milk crates are in use to keep food off floor.**  
**[CA] Milk crates are not approved shelving unit. Shelving shall be NSF approved, 6 inches off floor, and easily cleanable.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: Both bathroom and kitchen vents have a build up of dust debris.**  
**[CA] Ceiling vents shall be kept clean and in good repair for proper ventilation.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: No thermometer inside the reach in cooler.**  
**[CA] The thermometer in the reach-in refrigerator shall be placed where it is easily visible while checking refrigerator temperature.**

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

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**Inspector Observations: Drain pipe under the 3-compartment sink and bar sink faucet was leaking.**  
**[CA] Repair or fix leakage to maintain.**

**Drain pipe from the ice machine and 3-comp sink shall need a 1 inch air gap.**  
**[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an air gap into a floor sink or other approved type of receptor.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations: Due to a recent roof leakage facility has open ceiling panel.**  
**[CA] Close ceiling panels as soon you are done with roof work.**

**Damaged base coving in the passage area, women restroom and behind the ice machine.**  
**[CA] The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches to prevent damage from moping.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

| Item           | Location                   | Measurement       | Comments |
|----------------|----------------------------|-------------------|----------|
| BEAN SPROUT    | CONTAINER/ROOM TEMP        | 45.00 Fahrenheit  |          |
| HOT WATER      | PREP SINK                  | 120.00 Fahrenheit |          |
| CHICKEN        | REACH IN FREEZER           | 10.00 Fahrenheit  |          |
| HOT WATER      | 3-COMP SINK                | 120.00 Fahrenheit |          |
| HOT WATER      | HANDWASHING 2              | 100.00 Fahrenheit |          |
| SHRIMPS        | COLD HOILDING              | 38.00 Fahrenheit  |          |
| IMITATION CRAB | COLD HOLDING               | 35.00 Fahrenheit  |          |
| HOT WATER      | HANDWASHING 1              | 100.00 Fahrenheit |          |
| THAI TEA       | REFRIGERATION              | 41.00 Fahrenheit  |          |
| BEEF           | REACH IN COOLER            | 40.00 Fahrenheit  |          |
| HOT WATER      | HANDWASHING MEN RESTROOM   | 100.00 Fahrenheit |          |
| HOT WATER      | HANDWASHING WOMEN RESTROOM | 100.00 Fahrenheit |          |
| BROTH          | COOKING                    | 200.00 Fahrenheit |          |

## Overall Comments:

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 **4/25/2024**. 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: JENNIE HO  
 PIC  
 Signed On: April 11, 2024