

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 FA0200858 - TLT & GRILL		Site Address 20371 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 12/12/2024
Program PR0304086 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name TLT & GRILL	Inspection Time 15:45 - 16:20
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By XIAOSONG TANG	

Placard Color & Score GREEN N/A
--

Comments and Observations

Major Violations

Cited On: 12/05/2024

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 12/12/2024

Cited On: 12/05/2024

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Compliance of this violation has been verified on: 12/12/2024

Cited On: 12/05/2024

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Compliance of this violation has been verified on: 12/12/2024

Cited On: 12/05/2024

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Compliance of this violation has been verified on: 12/12/2024

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	120.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	

Overall Comments:

Follow-up for routine inspection conducted on 12/05/25 by Yuen Ip.

Facility is not open at time of inspection.

Verified that all major violations are still in compliance.

- Operator states that they no longer cool broth overnight - did not observed any cooked broth or food stored in facility at time of inspection.*
- Chlorine sanitizer at the dishwasher was measured at 100 ppm.*
- Did not observed any unapproved food held at the facility.*
- Shellfish tag for oyster is observed stored with container of oysters in the upright reach-in cooler.*

The following minor violations was also observed to be corrected at time of inspection:

- Food handler card for employees.*
- Gas burner that was in use outside of ventilation hood has been removed.*
- Hot water at the three compartment sink is measured at 120F*
- New test strips for dishwasher is available.*

OFFICIAL INSPECTION REPORT

Facility FA0200858 - TLT & GRILL	Site Address 20371 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 12/12/2024
Program PR0304086 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name TLT & GRILL	Inspection Time 15:45 - 16:20

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 **12/26/2024**. 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: Xiaosong Tang
Manager

Signed On: December 12, 2024