

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 07/28/2021
Program PR0424154 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name DENNY GROUP INC	Inspection Time 12:35 - 13:20
Inspected By MELISSA GONZALEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By CAROLINE CHEN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/23/2021

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

Compliance of this violation has been verified on: 07/28/2021

Cited On: 07/23/2021

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 07/28/2021

Cited On: 07/23/2021

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: 07/28/2021

Minor Violations

Cited On: 07/23/2021

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 07/28/2021

Cited On: 07/28/2021

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

Inspector Observations: Measured milk between 45-46F in ice bath container on counters. Ice and water not filled outside to same level as milk inside. [CA] Maintain cold potentially hazardous foods at or below 41F. Ensure ice water is filled to same line as food level.

Cited On: 07/23/2021

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Compliance of this violation has been verified on: 07/28/2021

Measured Observations

Item	Location	Measurement	Comments
milk	ice bath container 2	45.00 Fahrenheit	
milk	ice bath container 1	46.00 Fahrenheit	

Overall Comments:

Follow up inspection conducted for limited inspection dated 7/23/21 that resulted in conditional pass due to improper TPHC and improper handwashing.

Observations:

- K14M: Containers for milk are not re-used at room temperature. Milk container on ice. As long as container milk maintains at or below 41F, milk can be re-filled in container. Boba container is not re-used and new container is brought out with boba, per PIC.
- K08M: Observed time marking on boba for 11am to 3pm. Milk/cream is no longer on TPHC and using temperature control by being placed in an ice bath container. Measured milk at 45-46F in ice bath container on counter top. Per PIC, milk was removed

OFFICIAL INSPECTION REPORT

Facility FA0282786 - TAN-CHA	Site Address 19600 VALLCO PY 100, CUPERTINO, CA 95014	Inspection Date 07/28/2021
Program PR0424154 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name DENNY GROUP INC	Inspection Time 12:35 - 13:20

from refrigeration at 11:00am. (see K07). Observed pre-made post-it notes to be place on boba when new batch is cooked at designated times. Violation corrected.

- K06M: Observed handsink in front service unobstructed and easily accessible. PIC placed sign above sink that states "Please DON'T leave anything in the sink!". Handsink also supplied with soap and papertowels inside working, permanently secured dispensers.

- K05: No customers within facility at time of inspection. Unable to verify compliance with handwashing when employee switch from cashier to making beverages. PIC states employees have been trained to wash hands when switching tasks from cashier to food preparation.

- K44: Facility has removed grime and cleaned areas on the wall, floor, and under sinks in front service. Facility also clean upper wall near camera and tvs.

- Major violations have been corrected as well as other minor violations with compliance date.

- Placard changed to green.

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 **8/11/2021**. 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: CAROLINE CHEN
PIC

Signed On: July 28, 2021