

# 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 02/26/2020
Program PR0367405 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name QOLOR LLC	Inspection Time 13:00 - 13:40
Inspected By LAWRENCE DODSON	Inspection Type FOLLOW-UP INSPECTION	Consent By QUYNH LE

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

N/A

#### Minor Violations

Cited On: 02/25/2020

K14 - 3 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: 02/26/2020**

#### Measured Observations

Item	Location	Measurement	Comments
sanitizer concentration	high temperature dishwasher	160.00 Fahrenheit	

#### Overall Comments:

**Follow up inspection conducted to verify repair of the high temperature dishwasher. At the time of re-inspection the high temperature dishwasher reached a final temperate of 160F.**

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 **3/11/2020**. 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  
owner

Signed On: February 26, 2020