

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 FA0230512 - HUONG LAN TULLY INC		Site Address 1655 TULLY RD, SAN JOSE, CA 95122	Inspection Date 11/12/2025
Program PR0330546 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name HL SANDWICHES INC	Inspection Time 13:30 - 14:45
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By HAI L.	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/04/2025

K03 - 8 Points - Discharge observed from eyes, nose, and/or mouth; 113974

Compliance of this violation has been verified on: 11/12/2025

Cited On: 11/04/2025

K05 - 8 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: 11/12/2025

Cited On: 11/04/2025

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

Compliance of this violation has been verified on: 11/12/2025

Cited On: 11/04/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 11/12/2025

Cited On: 11/04/2025

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Compliance of this violation has been verified on: 11/12/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Shredded tofu	Sandwich preparation refrigerator	41.00 Fahrenheit	
Sliced BBQ pork	Merchandiser refrigerator	37.00 Fahrenheit	
Hot water	Three-compartment sink	127.00 Fahrenheit	
Sanitizing bucket	Under hand wash sink - service line	100.00 PPM	
Cooked BBQ pork	Walk-in refrigerator - left side	41.00 Fahrenheit	
Fermented pork balls	Walk-in refrigerator - left side	40.00 Fahrenheit	
Parcooked roast pork	Walk-in refrigerator - left side	40.00 Fahrenheit	
Fancy pork	Walk-in refrigerator - right side	40.00 Fahrenheit	
Steamed tapioca dumpling	Walk-in refrigerator - right side	41.00 Fahrenheit	
Vietnamese mayonnaise	Walk-in refrigerator - right side	41.00 Fahrenheit	
Beef tendon	Food preparation refrigerator	41.00 Fahrenheit	
Green sticky rice	Merchandiser refrigerator	38.00 Fahrenheit	
Sliced head cheese	Sandwich preparation refrigerator	41.00 Fahrenheit	
Cooked pork belly	Walk-in refrigerator - left side	40.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 11/4/2025.

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- Facility has corrected the following:

- K03M - No discharge observed from eyes, nose, and/or mouth:

- All employees appear healthy. No employees observed frequently coughing, sneezing, or with runny noses.

- K05M - Hands not clean/improperly washed/gloves not used properly:

- All employees observed properly washing hands as required.

- K06M - Inadequate hand wash facilities: supplied or accessible:

- At time of inspection, the only hand washing station in the kitchen was being repaired.

- Employees were observed properly washing hands at other hand wash stations.

- K07M - Improper hot and cold holding temperatures:

- PHF items all measured 41F and below, or at 135F and above.

- PHF items subjected to time as a public health control (TPHC) were properly documented.

- K18M - Non-compliance with variance/ROP/HACCP plan:

- Facility has discontinued conducting reduced-oxygen packaging (ROP) of PHF items.

**** Note: if facility decides to continue with (ROP) without the need for a HACCP (hazard analysis critical control point) plan, notify district inspector for further instructions and requirements.**

- Facility has earned a green pass placard.

*** Note: at time of follow-up inspection, the facility's water heater was being repaired by a technician. Hot water was observed at the three-compartment sinks, however, sinks further away from the facility observed slowly increasing.**

- Facility shall not be operating without an adequate supply of hot and cold water.

- If in the case that any imminent health hazard is observed, facility shall immediately cease and desist all operations (preparation, service, handling, distribution, and sale), abate hazard, and reopened once safe to continue.

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 **11/26/2025**. 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: Cody L.
Manager

Signed On: November 12, 2025