

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 FA0267314 - TAP & POUR		Site Address 1701 AIRPORT BL NC-15, SAN JOSE, CA 95110	Inspection Date 08/18/2026
Program PR0394468 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name SSP AMERICA SJC, LLC	Inspection Time 10:45 - 11:15
Inspected By LAWRENCE DODSON	Inspection Type LIMITED INSPECTION	Consent By SAKKAPAS NUKULKARN	

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Raw eggs held at preparation table (shallow ice bath), measured 70F.[CA] PHFs shall be held at 41°F or below or at 135°F or above.

Follow-up By
08/21/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Moldy bread found at cook line. [CA] Moldy food shall be removed immediately from use.

Follow-up By
08/21/2026

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

Inspector Observations: Final temperature at high temperature dishwasher measured at 74F.[CA][CA] Ensure mechanical warewashing equipment is installed and operated using manufacturers specifications. Ensure final rinse measures at least 160F.

Follow-up By
08/21/2026

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

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 **9/1/2026**. 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.

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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: Sakkapas Nukulkam
pic

Signed On: August 18, 2026