

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 10/27/2020 |
| Program PR0367405 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name QOLOR LLC | Inspection Time 14:20 - 15:00 |
| Inspected By LAWRENCE DODSON | Inspection Type FOLLOW-UP INSPECTION | Consent By VIVIAN |

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/22/2020

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

This violation found not in compliance on 10/27/2020. See details below.

Minor Violations

Cited On: 10/22/2020

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

This violation found not in compliance on 10/27/2020. See details below.

Cited On: 10/22/2020

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Compliance of this violation has been verified on: 10/27/2020

Measured Observations

| Item | Location | Measurement | Comments |
|----------------------|----------|------------------|----------|
| walk-in refrigerator | storage | 39.00 Fahrenheit | |

Overall Comments:

Official inspection report emailed to quynhlevivian@gmail.com

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 **11/10/2020**. 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:

Signed On: October 28, 2020