Major Risk Factors and Interventions Violations:

K23M - 8 Points - Observed rodents, insects, birds, or animals - Applicable Section(s):114259.1, 114259.4, 114259.5

Inspector Observations: Observed live cockroaches of various life stages at the following areas:

1. On and inside holes in the wall adjacent to the walk in cooler.
2. On the floor below the food preparation table
3. Within gaps between the walls and FRP at the rear of the cook line
4. On the walls and within cracks around the 3 compartment sink at the bar area.
5. On shelf next to dry products in the dry storage room

Observed dead cockroaches in the following areas:
1. In corner next to the 2 door upright cooler
2. Under particle board counter next to the 3 compartment sink in the bar area.

Observed rodent droppings in the following areas:
1. On flooring and shelving in the dry storage room
2. On electrical boxes in the hallway leading to the walk in freezer.

[CA] A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

Minor Risk Factors and Interventions Violations:

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

Inspector Observations: Observed employee handle bag of raw meat and proceed to wash her hands within the food preparation sink without the use of soap. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Discontinue use of the food preparation sink to wash hands, use hand sink. [COS] Employee properly washed hands.

K08 - 3 Points - Improperly using time as a public health control procedures & records - Applicable Section(s):114000

Inspector Observations: Observed time and date stickers on food items throughout the facility. PIC stated items area kept for 4 hours and then discarded. No time as a public health control procedures available for reviewing during the time of inspection. [CA] When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained.

Good Retail Practices Violations:

K27 - 2 Points - Food not separated and unprotected - Applicable Section(s):113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Observed raw beef stored above vegetables in the walk in refrigerator.[CA] Store all raw meat or other raw products of animal origin below ready-to-eat food items.

Observed food items left uncovered in the walk in cooler. [CA] Food shall be covered and protected at all times.
Facility ID: FA0211143
Site Address: 905 S BASCOM AV, SAN JOSE, CA 95128
Program: PR0300097 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14

Inspector Observations: Observed single use utensils stored within boxes on the ground of the dry storage area. [CA] Food contact items shall be stored at least 6" above the floor on approved shelving.

Inspector Observations: Observed inoperable light fixtures in various locations throughout the facility. [CA] Repair or replace light bulbs.

Inspector Observations: Measured sanitizer bucket used to hold wiping cloths at 0 ppm chlorine. [CA] Sanitizing solution in wiping cloth bucket shall be 100 ppm for chlorine and 200 ppm for quartenary ammonium. [COS] Sanitizer bucket was refilled with chlorine sanitizer at 100 ppm.

Inspector Observations: Observed dumpster lids left open. [CA] Refuse containers shall be covered at all times.

Inspector Observations: Observed holes and gaps in the walls in the following areas which allowed for the harbor age of vermin.

K30 - 2 Points - Food storage containers are not identified - Applicable Section(s):114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

K38 - 2 Points - Inadequate ventilation and lighting in designated area - Applicable Section(s):114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

K40 - 2 Points - Wiping cloths: improperly used and stored - Applicable Section(s):114135, 114185.1 114185.3(d,e)

K42 - 2 Points - Garbage and refuse improperly disposed - Applicable Section(s):114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

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

Performance Based Inspection Questions:

Satisfactory - Hands clean/properly washed/gloves used properly.
Satisfactory - Proper hot and cold holding temperatures.
Satisfactory - Communicable disease: Report, restrict, or exclude a food employee.

Measured Observations:

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>raw beef</td>
<td>2 door open top cooler 1</td>
<td>38.00 Fahren</td>
<td></td>
</tr>
<tr>
<td>tomato soup</td>
<td>cook line on burner</td>
<td>170.00 Fahren</td>
<td></td>
</tr>
<tr>
<td>chlorine sanitizer</td>
<td>sanitizer bucket</td>
<td>0.00 PPM</td>
<td></td>
</tr>
<tr>
<td>chlorine sanitizer</td>
<td>warewasher</td>
<td>100.00 PPM</td>
<td></td>
</tr>
<tr>
<td>raw beef</td>
<td>walk in cooler</td>
<td>38.00 Fahren</td>
<td></td>
</tr>
<tr>
<td>cut tomato</td>
<td>2 door open top cooler 2</td>
<td>48.00 Fahren</td>
<td>PIC stated cut 30 min prior</td>
</tr>
<tr>
<td>warm water</td>
<td>hand wash sink</td>
<td>100.00 Fahren</td>
<td></td>
</tr>
<tr>
<td>raw chicken</td>
<td>2 door open top cooler 2</td>
<td>40.00 Fahren</td>
<td></td>
</tr>
<tr>
<td>cooked chicken</td>
<td>food prep counter</td>
<td>100.00 Fahren</td>
<td>TPHC</td>
</tr>
<tr>
<td>hot water</td>
<td>3 compartment sink</td>
<td>120.00 Fahren</td>
<td></td>
</tr>
<tr>
<td>rice</td>
<td>upright cooler</td>
<td>40.00 Fahren</td>
<td></td>
</tr>
</tbody>
</table>

Overall Comments:

FSC: Ha Le - Prometric - No. 1911062 - 6/27/21

Consulted Supervisor Beatrice Santiago.

Contact Travis Ketchu at (408) 918-3469 for re-inspection.
OFFICIAL INSPECTION REPORT

Owner Name: THANH BBQ + NOODLE
Facility Name: COM TAM THANH
Site Address: 905 S BASCOM AV, SAN JOSE, CA 95128
Program: PR0300097 - FOOD PREP / FOOD SVC OP  6-25 EMPLOYEES RC 3 - FP14

Facility ID: FA0211143
Inspection Date: 06/20/2018
Inspection Time: 10:30-13:30

CLOSURE / PERMIT SUSPENSION NOTICE

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 7/4/2018. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states ‘If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.’

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

Legend:
[COS] Corrected on Site
[CA] Corrective Action
[SA] Suitable Alternative
[PIC] Person in Charge

Received By: Gloria Ho
Manager
Signed On: June 20, 2018