## OFFICIAL INSPECTION REPORT

### Facility Information
- **Facility**: FA0211143 - COM TAM THANH
- **Site Address**: 905 S BASCOM AV, SAN JOSE, CA 95128
- **Inspection Date**: 02/26/2020

### Program Information
- **Program**: PR0300097 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14
- **Owner Name**: THANH BBQ + NOODLE
- **Inspection Time**: 09:30 - 10:30

### Inspection Details
- **Inspected By**: THAO HA
- **Consent By**: PETER
- **Inspection Type**: FOLLOW-UP INSPECTION

### Placard Color & Score
- **Placard Color**: GREEN
- **Score**: N/A

### Comments and Observations

#### Major Violations
- N/A

#### Minor Violations
- N/A

#### Measured Observations
- N/A

#### Overall Comments:

Follow up due to vermin violation.

**Upon follow up inspection:**
- Observed no live vermin at time of inspection.

- 3 dead cockroaches observed at time of inspection:
  - 1 under middle prep unit by cookline
  - 1 in trap under prep sink by drink area
  - 1 in mop sink.

[CA] Clean and sanitize affected. Remove dead cockroaches and continue to monitor for more cockroach activity.

[COS] Operator cleaned dead cockroach under prep unit and mop sink. Per operator pest control technician will be back tonight to refresh and monitor all traps.

Operator provided proof and treatment and continual pest control.

Major violations have been fixed. Facility may be reopened. Routine inspection shall be conducted within the next 30 days to ensure facility is keeping up with pest control measures.

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When required to determine compliance, a single reinspections 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 reinspektion 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.

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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**: Peter
**Manager**
**Signed On**: February 26, 2020