

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 FA0272267 - LYNDA SANDWICH		Site Address 999 STORY RD 9084, SAN JOSE, CA 95122		Inspection Date 08/14/2026		Placard Color & Score GREEN 83		
Program PR0411874 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name BLUE SKY CORNER LLC		Inspection Time 14:40 - 16:15			
Inspected By RAYMOND CHUNG		Inspection Type ROUTINE INSPECTION		Consent By KIM PHAN				FSC Not Available

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	X			
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food					X		
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized			X	X			
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods	X						
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		X
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		X
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		X
K47	Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

Manager's Food Safety Certificate was not available. [corrective action] Provide a valid Food Safety Certificate.

This is a repeat violation. Send proof of registration by 08/28/2026.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Observed grilled pork cooling in a covered pan in the reach-in cooler. Pork measured 67F and was cooked several hours ago, per kitchen employee. [corrective action] Food must be rapidly cooled from 135F to 70F within 2 hours and from 70F to 41F within the next 4 hours. [correction] Pan was uncovered to facilitate cooling.

K14 - 3 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:

Sanitizer was set up improperly in the 3-compartment sink. Kitchen employee added dish detergent to the sanitizer. [corrective action] Sanitizer is comprised of water and bleach only. Do not add detergent. [correction] The basin with sanitizer and detergent was drained. Employee filled basin up again and properly set up sanitizer.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations:

Observed frozen product in front of the service counter labeled in Vietnamese as "banana ice cream". Upon interviewing manager, this product is cooked banana with no dairy and did not appear to be ice cream. [corrective action] Provide accurate label in English stating the name of the product, ingredients, weight, and name and address of the facility where it is made.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Observed leak in the plumbing under the 3-compartment sink. [corrective action] Repair the leak.

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

Inspector Observations:

The upstairs storage room and the stairs leading to it had excessive clutter. [corrective action] Remove items that are not necessary for this business. Keep this area organized so that it is accessible for routine cleaning/maintenance.

K46 - 2 Points - Unapproved private home/living/sleeping quarters; 114285, 114286

Inspector Observations:

Observed a makeshift bed in the upstairs office. A public food facility can not be converted to a sleeping/living quarter. [corrective action] Remove the makeshift bed.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
taro pudding	prep unit (front)	37.00 Fahrenheit	
warm water	restroom	100.00 Fahrenheit	
lactose free milk	2-door reach-in cooler	35.00 Fahrenheit	
hot water	food prep sink	140.00 Fahrenheit	
hot water	3-compartment sink	138.00 Fahrenheit	
grilled pork (cooling)	reach-in cooler	67.00 Fahrenheit	
pork	prep unit (back)	38.00 Fahrenheit	
cha shu pork	prep unit (back)	41.00 Fahrenheit	

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 **8/28/2026**. 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.

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: Kim Phan
Manager
Signed On: August 14, 2026