

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 FA0303589 - COCO FRESH TEA & JUICE		Site Address 1477 BERRYESSA RD 40, SAN JOSE, CA 95133		Inspection Date 12/31/2024		Placard Color & Score YELLOW 71		
Program PR0446107 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name INFINILUSH COMPANY LTD		Inspection Time 12:20 - 13:50			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By RITA				FSC JIAQIAN LYU 12/12/2028

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						
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		
K06	Adequate handwash facilities supplied, accessible			X				N
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records		X		X			N
K09	Proper cooling methods			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						
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		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		X
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		
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		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0303589 - COCO FRESH TEA & JUICE	Site Address 1477 BERRYESSA RD 40, SAN JOSE, CA 95133	Inspection Date 12/31/2024
Program PR0446107 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name INFINILUSH COMPANY LTD	Inspection Time 12:20 - 13:50
K48	Plan review	
K49	Permits available	X
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Inside the glass door refrigerator in the front prep area: measured internal temperature of milk and cream to be 49 - 51F. Employee stated milk had been held since yesterday afternoon. Ambient temperature of refrigerator measured 51F after a probe thermometer was placed inside and the door was closed for over 25 minutes.

[CA] Keep potentially hazardous foods at 41F and below or 135F and above.

[COS] Foods that were held since yesterday were discarded. See VC&D form.

REPEAT VIOLATION

Follow-up By
01/07/2025

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Major violation: Observed boba pearls on countertop (73F) lacked time-marking. Per PIC, TPHC is used. Employee only time-labeled boba pearls after inspector inquired about TPHC. Employees stated boba had been cooked and rinsed with cool water 10 minutes prior.

[CA] When using TPHC, foods must be IMMEDIATELY time-marked.

[COS] Pearls were time-marked.

Minor violation:

TPHC was used for boba pearls, but no written procedures were available upon request.

[CA] Keep TPHC written procedures available. ***REPEAT VIOLATION***

Follow-up By
01/07/2025

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: At the front handwash sink: observed clean cups/measuring cup stored underneath dispenser.

At the rear handwash sink: observed sink was partially obstructed by boxes/various items.

[CA] Keep handwash facilities easily accessible at all times. Do not place wares/cups under soap dispenser.

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

Inspector Observations: Observed milk cooling in a closed pitcher inside the glass door refrigerator. Milk measured 103F.

[CA] Whenever food has been prepared or heated so that it becomes PHF, it shall be rapidly cooled:

- From 135°F to 70°F in 2 hours, AND
- From 70°F to 41°F in 4 hours

Potentially hazardous foods must be rapidly cooled using one or more of the following methods:

- Placing the food in shallow pans
- Separating the food into smaller or thinner portions
- Using rapid cooling equipment
- Using containers that facilitate heat transfer
- Adding ice as an ingredient
- Using ice paddles
- Inserting appropriately designed containers in an ice bath and stirring frequently

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured hot water at 3-compartment sink to be 116F.

[CA] Provide hot water (120F) at the 3-compartment sink.

OFFICIAL INSPECTION REPORT

Facility FA0303589 - COCO FRESH TEA & JUICE	Site Address 1477 BERRYESSA RD 40, SAN JOSE, CA 95133	Inspection Date 12/31/2024
Program PR0446107 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name INFINILUSH COMPANY LTD	Inspection Time 12:20 - 13:50

K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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

Inspector Observations: *The glass door refrigerator was not able to keep foods at 41F and below. Observed heavy ice build-up on fan.*

[CA] Repair refrigerator.

REPEAT VIOLATION

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: **--48 HOUR NOTICE--**

Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$1,383.75. Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
JELLY	PREP INSERT	40.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	116.00 Fahrenheit	
MILK, CREAM	GLASS DOOR REFRIGERATOR, FRONT PREP AREA	49.00 Fahrenheit	
MILK	GLASS DOOR REFRIGERATOR, FRONT PREP AREA	103.00 Fahrenheit	
WARM WATER	HANDWASH SINK	100.00 Fahrenheit	
BOBA	METAL CONTAINER, COUNTERTOP	73.00 Fahrenheit	TPHC BUT MISSING TIME-MARKING

Overall Comments:

Repeat violations may result in further enforcement action, including office hearings.

A follow up inspection will be conducted to assess compliance for the two major violations (food temperatures and TPHC).

The first follow-up is free of charge. Any additional follow-up inspection(s) shall each be billed \$298/hr during business hours. Failure to comply may result in enforcement action. Please call Mindy Nguyen at (408) 918-3490 if there are any changes or updates.

Provided TPHC form for boba pearls.

****PLEASE PAY PERMIT FEE ONLINE IF POSSIBLE AND EMAIL PAYMENT RECEIPT TO MINDY.NGUYEN@DEH.SCCGOV.ORG****

OFFICIAL INSPECTION REPORT

Facility FA0303589 - COCO FRESH TEA & JUICE	Site Address 1477 BERRYESSA RD 40, SAN JOSE, CA 95133	Inspection Date 12/31/2024
Program PR0446107 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name INFINILUSH COMPANY LTD	Inspection Time 12:20 - 13:50

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 1/14/2025. 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: Rita Zhang
Employee
Signed On: December 31, 2024