

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 FA0208174 - Y-LINH SANDWICHES		Site Address 2559 S KING RD B11, SAN JOSE, CA 95122		Inspection Date 09/25/2026		Placard Color & Score RED 77		
Program PR0307453 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name HUYNH, TO-NGA THI		Inspection Time 08:45 - 10:45			
Inspected By RAYMOND CHUNG		Inspection Type ROUTINE INSPECTION		Consent By QUYEN TRAN				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		X			
K08	Time as a public health control; procedures & records					X		
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		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0208174 - Y-LINH SANDWICHES	Site Address 2559 S KING RD B11, SAN JOSE, CA 95122	Inspection Date 09/25/2026
Program PR0307453 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name HUYNH, TO-NGA THI	Inspection Time 08:45 - 10:45
K48	Plan review	
K49	Permits available	
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:

Pate in the large sandwich prep unit measured 90F. Per manager, pate was reheated and then stored in the prep unit. [corrective action] Do not store hot food in the sandwich prep unit. Pate shall be maintained cold at 41F or below or kept hot in the warmer at 135F or above. [correction] Pate was reheated in the microwave and will be placed in the food warmer. In the future, pate will be thawed in the refrigerator and transferred to the sandwich prep unit and kept cold.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

- 1. Observed Vermin: Observed live and dead cockroaches in all monitoring traps in this facility. Observed several live cockroaches when equipment was moved around.**
- 2. Photographs: Taken for documentation purposes.**
- 3. Supervisor Notified: Suzanne Lew**
- 4. Notification: Quyen Tran (manager onsite) and Hannah Nguyen (owner's daughter - notified over telephone) has been informed that the facility must close immediately.**

[corrective action] The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

- 1. E-mail the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider. Must provide two reports - one from the initial treatment and second report for follow-up inspection by the pest control technician. Facility must be free of cockroaches and the report must explicitly note that.**

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 manager's Food Safety Certificate. Provide proof of class registration at time of follow-up inspection.

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

Inspector Observations:

Observed shelves lined with cardboard. [corrective action] Remove cardboard liners.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

- 1. Observed grease and food debris building up on the floor under and behind the cook line equipment. [corrective action] Move equipment out and thoroughly clean behind and under equipment.**
- 2. Observed debris along the wall, behind the ice machine, refrigerator, and work table. [corrective action] Remove equipment and thoroughly clean under and behind to remove debris.**

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0208174 - Y-LINH SANDWICHES	Site Address 2559 S KING RD B11, SAN JOSE, CA 95122	Inspection Date 09/25/2026
Program PR0307453 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name HUYNH, TO-NGA THI	Inspection Time 08:45 - 10:45

Measured Observations

Item	Location	Measurement	Comments
roast pork (cooling)	on sheet tray	130.00 Fahrenheit	Measured 130F to 170F on sheet tray. Roast pork to be moved to walk-in cooler after 1 hour.
pate chaud	walk-in freezer	-3.00 Fahrenheit	
fish cake	prep unit (large)	40.00 Fahrenheit	
ambient	prep unit (large)	42.00 Fahrenheit	
pate chaud	front display case	138.00 Fahrenheit	
pork belly	walk-in cooler	35.00 Fahrenheit	
shredded pork	reach-in freezer @ front counter	20.00 Fahrenheit	
pate	prep unit (large)	90.00 Fahrenheit	
steamed pork	prep unit (large)	43.00 Fahrenheit	
grilled pork	hot holding unit	170.00 Fahrenheit	
roast pork (cook temp)	from the oven	200.00 Fahrenheit	
meat ball	hot holding unit	140.00 Fahrenheit	
chlorine sanitizer	3-compartment sink	100.00 PPM	
marinated pork (thawing)	walk-in cooler	28.00 Fahrenheit	
fried egg (cook temp)	from the stove	160.00 Fahrenheit	
cooked shrimp	prep unit (small)	37.00 Fahrenheit	
hot water	3-compartment sink	150.00 Fahrenheit	

Overall Comments:

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 **10/9/2026**. 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.

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:

[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:	Quyen Tran Manager
Signed On:	September 25, 2026