

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 FA0274071 - BOBAHOLICS	Site Address 1055 E BROKAW RD 40, SAN JOSE, CA 95131	Inspection Date 08/28/2025
Program PR0414496 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name RICHELLE VU, TRANG VU	Inspection Time 11:15 - 12:10
Inspected By MINDY NGUYEN	Inspection Type FOLLOW-UP INSPECTION	Consent By ERIK

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/25/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 08/28/2025

Cited On: 08/25/2025

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

This violation found not in compliance on 08/28/2025. See details below.

Minor Violations

Cited On: 08/28/2025

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: In the upper part of the large prep unit: measured internal temperature of strawberry cream and tiramisu cream to be 47F. Operator stated these items had been held in this unit since 10am (approximately 1.5 hours prior).

Follow-up By
09/04/2025

Note: whole milk (which operator stated had just been in the unit for 10 minutes and was stored in the other refrigerator prior) measured 41F.

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

[SA] PIC created time labels for the items to be discarded by the 4 hour time mark.

REPEAT VIOLATION

Measured Observations

Item	Location	Measurement	Comments
COOKED BOBA	HOT HOLDING	103.00 Fahrenheit	TIME-LABEL OBSERVED
AMBIENT AIR TEMPERATURE OF LARGE PREP UNIT	LARGE PREP UNIT	51.00 Fahrenheit	
STRAWBERRY CREAM, TIRAMISU CREAM	LARGE PREP UNIT	47.00 Fahrenheit	

Overall Comments:

This was a follow-up to the 8/25/25 routine inspection.

1. Observed the paper towel dispenser at the kitchen handsink was stocked.

2. Observed temperature holding violation in the large prep unit. Operator stated they had fixed the unit but were not sure if it was working. FOOD MUST ALWAYS BE KEPT AT 41F AND BELOW OR 135F AND ABOVE, IF NOT UNDER TPHC OR OTHER APPROVED METHODS. If there is any doubt as to whether the unit is working, DO NOT USE THE UNIT. Use a calibrated metal probe thermometer to monitor holding temperatures multiple times throughout the day.

3. Cooked boba measured 103F. Observed time label that read "10:30." Operator indicated they are using both temperature control and TPHC for boba. FACILITY MUST SELECT ONE METHOD FOR BOBA: EITHER KEEP AT 41F AND BELOW/135F ABOVE, OR USE TIME AS A PUBLIC HEALTH CONTROL.

Another follow-up inspection will be conducted to assess compliance for violation K07 (proper holding temperatures/TPHC). The

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next follow-up will be billed \$298/hr during business hours.

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

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 **9/11/2025**. 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: Erik Hoang
Employee
Signed On: August 28, 2025