

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 FA0209581 - PHIN CAFE		Site Address 461 BLOSSOM HILL RD G, SAN JOSE, CA 95123		Inspection Date 10/09/2026		Placard Color & Score YELLOW 44		
Program PR0304224 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name GHIEENCAFE LLC		Inspection Time 09:50 - 13:00			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By NINA LE BUI				FSC Nina Le Bui 04/19/2031

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				S
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						
K06	Adequate handwash facilities supplied, accessible		X		X			
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						N
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		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	X	
K27	Food separated and protected	X	
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		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate	X	
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	X	
K46	No unapproved private home/living/sleeping quarters		
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

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

Inspector Observations:

Only available handwash sink in the kitchen facility did not have any soap inside dispenser.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

[COS] Manager had placed more soap in the dispenser.

Follow-up By 10/16/2026

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

Inspector Observations:

1. The following PHFs were measured between 56-77F at the prep table. Per manager, the following PHFs were just taken out of the reach in cooler. Raw shelled eggs measured 57F on counter. Per PIC, they had been out for 1 hour.

[CA] All PHFs shall be maintained 41F or below.

[COS] All PHFs were placed back into the reach in cooler.

2. Observed raw chicken measured at 51F in the back prep table inside a bulk food container. Per manager, the raw chicken was thawing for about 2 hours.

[CA] All PHFs shall be maintained 41F or below.

[COS] All PHFs were placed back into the reach in cooler.

Follow-up By 10/16/2026

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations:

Observed imported tea without appropriate labels, invoice provided did not indicate that it was imported appropriately. [CA] Food must be from an approved source or properly documented. [SA] Tea impounded until appropriate documentation is received.

Follow-up By 10/16/2026

Minor Violations

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

Inspector Observations: Food handler card was shown to be expired.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

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

Inspector Observations:

Genmaicha with cream was measured at 102F and was cooling below prep table. Per PIC, it finished cooking at a boiling temperature 1.5 hours prior.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include:

- 1) Placing the food in shallow pans*
- 2) Separating the food into thinner or smaller portions.*
- 3) Using rapid cooling equipment (Ex. blast chiller)*
- 4) Using containers that facilitate heat transfer (ex. stainless steel)*
- 5) Adding ice as an ingredient.*
- 6) Using ice paddles*
- 7) Using an ice bath and stirring frequently*
- 8) Accordance with a HACCP plan.*

Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] PIC placed container into ice bath.

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K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Observed unpackaged bread inside front chest freezer.

[CA] The bread shall be stored in properly sealed containers to prevent cross contamination from ice in chest freezer.

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

Inspector Observations:

1. Hot water at the 3 compartment sink was measured at 116F.

2. Hot water at the prep sink was measured at 117F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Observed flies around the 3 compartment sink area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations:

Observed raw chicken measured at 51F, per manager the raw chicken was thawing for 2 hours.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways:

- 1) under refrigeration that maintains the food temperature at 41°F or below,**
- 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain,**
- 3) in a microwave oven if immediately followed by immediate preparation,**
- 4) as part of a cooking process.**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Observed condensed milk cans on the floor holding up condense milk cardboard box containers.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Observed plastic 16oz togo plastic container inside soy sauce bucket

[CA] Remove 16oz togo plastic container from the soy sauce bucket and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination. (Example: Laddle)

Observed ice scoop stored inside ice machine with handle in contact with ice. [CA] Handle to ice scoop shall be stored so that it is not in direct contact with ice.

Observed raw chicken stored in togo plastic bags in the back chest freezer. [CA] Single use food container (e.g. soy sauce container, milk carton, apple juice container, can food, wine bottle, to go plastic bags) shall not be reused to store food.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

Probe thermometers were unavailable. Per manager, employees use infrared thermometer to check final cooking temperatures of potentially hazardous foods.

[CA] A probe thermometer +/- 2°F shall be provided and available to check final cooking temperatures of potentially hazardous foods.

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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 drain lines of equipment inside the floor sinks throughout the facility.

[CA] All water supply inlets including a spray nozzle attached at the warewash sink shall have an air gap at least twice the diameter of the water supply inlet and may not be less than one inch from the flood level rim of the plumbing fixture.

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:

1. Observed employee personal drink in the back chest freezer.

[CA] No person shall store clothing or personal effects (foods or drinks) in any area used for the storage and preparation of food or food contact surfaces.

2. Mops were not properly hung at the mop sink.

[CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

3. Observed unused waring oven stored on top of reach in freezer. [CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

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

Inspector Observations:

1. Observed dust debris build up on the ventilation at the facility hallway going towards the restroom and inside the restroom.

[CA] Ceiling vents shall be kept clean and in good repair.

2. Observed debris build up on the side of the walls inside the ice machine.

[CA] Commonly maintain, clean, and sanitize debris build up inside the ice machine.

Performance-Based Inspection Questions

Needs Improvement - Proper cooking time & temperatures.

Measured Observations

Item	Location	Measurement	Comments
Cha (Pork roll)	Kitchen line top counter reach in cooler	37.00 Fahrenheit	
Banana milk	Prep table	76.00 Fahrenheit	
Egg pudding	Top counter reach in cooler #1	36.00 Fahrenheit	
Lavender cream	Bottom reach in cooler #1	39.00 Fahrenheit	
Genmaicha	Bottom of prep table	102.00 Fahrenheit	
Milk cream	Top counter reach in cooler #1	38.00 Fahrenheit	
Pork	Reach in freezer	14.00 Fahrenheit	
Hot water	3 compartment sink	116.00 Fahrenheit	
Pork	Kitchen line bottom counter reach in cooler	37.00 Fahrenheit	
Boba	Warmer holding unit	135.00 Fahrenheit	
Pork	Kitchen stove line	200.00 Fahrenheit	Final cooking temperature.
Warm water	Restroom handsink	100.00 Fahrenheit	
Oat milk	Prep table	77.00 Fahrenheit	
Pork	Back chest freezer	-6.80 Fahrenheit	
Raw chicken	Back prep table	51.00 Fahrenheit	
White rice	Rice cooker	168.00 Fahrenheit	
Milk	Front bottom reach in cooler	39.00 Fahrenheit	
Warm water	Kitchen handsink	100.00 Fahrenheit	
Milk	Prep table	56.00 Fahrenheit	
Durian cream	Front top counter reach in cooler	39.00 Fahrenheit	
Jasmine milk tea	Reach in cooler	29.00 Fahrenheit	IR.
Pate	Kitchen line top counter reach in cooler	38.00 Fahrenheit	
Hot water	Prep sink	117.00 Fahrenheit	

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Overall Comments:

Joint inspection with Colin Chu. Written report by Colin Chu.

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 **10/23/2026**. 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: Nina Le Bui
Manager

Signed On: October 09, 2026