

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 FA0255359 - BOBA GALAXY LLC	Site Address 2090 N CAPITOL AV C, SAN JOSE, CA 95132	Inspection Date 11/25/2025
Program PR0372881 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name PHUONG LAM	Inspection Time 10:00 - 10:45
Inspected By GINA STIEHR	Inspection Type LIMITED INSPECTION	Consent By ANTONIO SANCHEZ

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Observed live cockroach on chest cooler in the broken walk-in freezer. Also observed several dead cockroaches in the broken freezer. [CA] Eliminate pests from facility; work with professional/licensed pest control.

Minor Violations

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 equipment that was installed without approval (handwash sink, table top cooler, Avantco oven). Also observed equipment that was broken such as lowboy cooler, walk-in cooler and walk-in freezer. Observed food prep sink to not have integral drainboard or adjacent prep table. Observed ice machine to have a pump system that pumps discharge wastewater up and over entire kitchen to the floor sink located on the opposite side of the facility. [CA] Submit equipment and plans to Plan Check. Repair, replace or remove broken/unused equipment. Replace food prep sink with integral drainboards or add adjacent prep table (approved material, 18x18"). Submit plans to Plan Check for ice machine drainage (may need to relocate ice machine to drain into floor sink or mop sink).

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Change of Ownership inspection; did not issue permit to new owner due to changes in facility and equipment, and due to cockroach activity. Facility must submit plans to Plan Check and eliminate cockroaches from facility.

***Structural Review inspection conducted on 11/25/25**

- 1. Observed Vermin:** Documented in the following areas: Live cockroach on chest cooler located in the broken walk-in freezer as well as several dead cockroaches.
- 2. Photographs:** Taken for documentation purposes.
- 3. Supervisor Notified:** Monica Huato.
- 4. Notification:** The person in charge during inspection, Antonio Sanchez, has been informed that the facility must close immediately.

[CA]: 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. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

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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 **12/9/2025**. 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.

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: Antonio Sanchez
New Owner

Signed On: November 25, 2025