

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 06/05/2025		Placard Color & Score YELLOW 65		
Program PR0307453 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name HUYNH, TO-NGA THI		Inspection Time 13:45 - 15:00			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By THUYEN				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						
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			N
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records	X						S
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	X	
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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	X	
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		

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K48	Plan review	X
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: *The only hand wash station in the kitchen at the time lacked hand soap and hand soap dispenser. Employee provided manual hand soap dispenser from the restroom.*

Follow-up By
06/10/2025

Subsequently, hand wash station inside the restroom lacked hand soap and hand soap dispenser.

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

[COS] *Manual pump bottle of hand soap was kept at the hand wash station in the kitchen. A squeeze bottle of hand soap was provided inside the restroom.*

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

Inspector Observations: *Large slab of roast pork maintained out in ambient temperature. Upon this Division's entry into the kitchen, employee hurriedly placed pork inside the oven. Roast pork measured at 80F. Employee stated that roast pork has been out in ambient temperature for approximately 15 minutes.*

Follow-up By
06/10/2025

Observed 3-4 other slabs of roast pork cooling inside the walk-in refrigerator measuring at 90F.

Small tray of chopped roast pork maintained out in ambient temperature measured at 77F.

Employee stated that roast pork is kept out and is reheated upon order. Only small portions are reheated for service and is usually only out no longer for 2 hours.

[CA] *PHFs shall be held at 41°F or below or at 135°F or above.*

[COS] *Chop roast pork was immediately served. Large slab of roast pork was immediately placed into the walk-in refrigerator to cool.*

Minor Violations

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

Inspector Observations: *Five-year Food Safety Certified (FSC) manager certificate unavailable for review. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.*

Employees' three-year food handler cards unavailable for review.

[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.*

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

Inspector Observations: *Observed numerous bags of cooked meats tied up and placed inside plastic tubs maintained inside the walk-in freezer.*

[CA] *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. Cool foods using approved containers which facilitate heat transfer, such as metal. When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.*

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

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Inspector Observations: Chlorine sanitizer at the three-compartment sink measured at 25 PPM.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations: Manager and/or "person in charge," not available at time of inspection.

[CA] A "person in charge" who is responsible for operation of facility shall be present at the food facility during all hours of operation.

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: Bags of peanuts maintained directly on the floor.

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

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Facility lacks stoppers and is using plastic wrap to prevent water from draining at the three-compartment sink.

[CA] Plugs/stoppers shall be available to fill up the warewashing sink.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Restroom door maintained slightly opened and does not self-close.

[CA] Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility replaced previously installed tank water heater with a Rheem tankless water heater.

Follow-up By
06/19/2025

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

- Plan check application and checklist provided to PIC.

***** Submit plans by comply by date.**

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
Whole milk	One-door reach-in refrigerator	41.00 Fahrenheit	
Pork belly	Walk-in refrigerator	37.00 Fahrenheit	
Grilled chicken	Walk-in refrigerator	39.00 Fahrenheit	
Meatballs in sauce	Two-door reach-in refrigerator	40.00 Fahrenheit	
Grilled pork	Hot holding unit	137.00 Fahrenheit	
Cooked shrimp	One-door food preparation refrigerator	38.00 Fahrenheit	
Grilled chicken	Two-door reach-in refrigerator	40.00 Fahrenheit	
Blanched pork belly	One-door reach-in refrigerator	40.00 Fahrenheit	
Vegetarian "meat"	Food preparation refrigerator	40.00 Fahrenheit	
Chop pork belly	Hot holding unit	139.00 Fahrenheit	
Vietnamese mayonnaise	Two-door reach-in refrigerator	40.00 Fahrenheit	
Fish cake	Food preparation refrigerator	40.00 Fahrenheit	
Sliced headcheese	Food preparation refrigerator	41.00 Fahrenheit	
Cooked pork belly	Two-door reach-in refrigerator	40.00 Fahrenheit	
Sliced fancy pork	Food preparation refrigerator	41.00 Fahrenheit	
Meat balls in sauce	Hot holding unit	141.00 Fahrenheit	
Grilled chicken	Walk-in freezer	37.00 Fahrenheit	

Overall Comments:

- Two or more major violations were observed during the routine inspection.
- A follow-up inspection will be conducted to verify compliance of all major violations.
- Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non-business hours, and upon inspector availability.
- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

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 **6/19/2025**. 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: Thuyen
Cashier
Signed On: June 05, 2025