

# 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 FA0307183 - BOBA GUYS LOS GATOS		Site Address 50 UNIVERSITY AV D210, LOS GATOS, CA 95030		Inspection Date 09/26/2024	
Program PR0450631 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name BOBA GUYS LLC		Inspection Time 12:05 - 13:00
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION		Consent By DELL DUMONT	FSC DARAVANH ACKHAVONG 03/29/2027	

Placard Color & Score
<b>GREEN</b>
<b>81</b>

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				N
K07 Proper hot and cold holding temperatures		X		X			N
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		
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		

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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:** *At the front counter, measured ube puree, oat milk, coconut milk, and almond milk between 48F and 52F. Per operator, ube puree, oat milk, coconut milk, and almond milk removed from refrigeration 30 minutes prior. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. Prepackaged shelf-stable potentially hazardous foods shall be refrigerated and held cold at 41F or below after opening package. [SA] Operator moved all food items to refrigeration to facilitate proper holding temperatures.*

### Minor Violations

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

**Inspector Observations:** *Food safety manager's certificate was not posted within the facility and available for review. [CA] Ensure at least one valid food safety manager's certificate is available and posted within the facility for review. All other employees that conduct food preparation shall have a valid food handlers card. Keep copies of food safety manager certificates and food handler cards at the facility for review.*

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations:** *At the handwash station by the 3 compartment sink, observed hand soap dispenser was non-functioning. In the nearby front prep area, observed hand wash station stocked with hand soap and paper towels. [CA] Ensure all handwash stations are provided with hand soap and paper towels to allow for proper handwashing.*

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

**Inspector Observations:** *At the 3 compartment sink, measured quaternary ammonia sanitizer in the sanitizing compartment at 100 PPM. [CA] Ensure quaternary ammonia sanitizer used for manual sanitization is maintained at 200 PPM.*

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

**Inspector Observations:** *At the front counter, observed gaps between the built in refrigeration/equipment and the counter edges. [CA] Ensure gaps are sealed to prevent harborage of vermin.*

### Performance-Based Inspection Questions

- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
quaternary ammonia sanitizer	3 compartment sink	100.00 PPM	
mochi	prep unit	38.00 Fahrenheit	
almond milk	counter-top	48.00 Fahrenheit	
hong kong milk tea	undercounter refrigerator	39.00 Fahrenheit	
hot water	handwash sink (restroom)	100.00 Fahrenheit	
ube puree	2 door undercounter refrigerator	41.00 Fahrenheit	
almond jelly	prep unit	39.00 Fahrenheit	
milk	2 door reach in refrigerator	41.00 Fahrenheit	
milk	counter-top ice container	41.00 Fahrenheit	
condensed milk	2 door undercounter refrigerator	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
hong kong milk tea	2 door reach in refrigerator	38.00 Fahrenheit	
thai milk tea	2 door reach in refrigerator	38.00 Fahrenheit	
coconut milk	counter-top	50.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
milk	undercounter refrigerator	41.00 Fahrenheit	
oat milk	counter-top	49.00 Fahrenheit	
ube puree	counter-top	52.00 Fahrenheit	
purple rice	prep unit	41.00 Fahrenheit	

## Overall Comments:

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 **10/10/2024**. 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




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**Received By:** DELL DUMONT  
SHIFT LEAD

**Signed On:** September 26, 2024