

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 FA0206872 - T COFFEE LOVERS		Site Address 1696 TULLY RD, SAN JOSE, CA 95122		Inspection Date 06/18/2025		Placard Color & Score GREEN 73		
Program PR0302079 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name TCKK LLC		Inspection Time 11:00 - 13:00			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By THOM N.				FSC Mia Palomino 03/02/2030

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						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures			X	X			N
K08	Time as a public health control; procedures & records		X		X			N
K09	Proper cooling methods			X	X			
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food	X						S
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	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	X	
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	X
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *At time of inspection, observed boba subjected to time as a public health control not properly labeled. Employee had placed sticker on container upon this Division entering into the kitchen.*

Container of grilled pork maintained at the griddle measuring between 118F to 120F. Employee stated that pork chops were par-grilled in preparation for the lunch rush is usually discarded if not served after 4 hours. Container was not labeled.

Container of steamed egg cake maintained inside the food preparation refrigerator measured at 83F. Employee stated that eggs were steamed in preparation for orders, is usually maintained out in ambient temperature, and discarded if not served after 4 hours. Container was not labeled.

[CA] *When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.*

Minor Violations

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

Inspector Observations: *Hand wash station by the beverage preparation area lacked paper towels. Second hand wash station by the food preparation sink available with warm water, hand soap, and paper towels.*

[CA] *Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers.*

Paper towels were maintained outside of dispenser at the hand wash station at the drive through area.

[CA] *Paper towels shall be stored inside the dispenser to prevent potential contamination.*

Accumulation of grime observed on faucets of hand sinks throughout the kitchen.

[CA] *Handwashing facility shall be clean, unobstructed, and accessible at all times.*

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

Inspector Observations: *Beans sprouts maintained in an adequate ice bath measuring between 45F to 50F.*

[CA] *PHFs shall be held at 41°F or below or at 135°F or above. This Division recommends maintaining PHF item subjected to time as a public health control (TPHC)*

[COS] *Employee added more ice to immediately cool.*

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

Inspector Observations: *Metal cool of cooked pork cooling inside the merchandiser refrigerator outside of the walk-in refrigerator kept covered with small opening to allow for air exchange.*

[CA] *Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F or below within 2 hours and from 70°F to 41°F or below within an additional 4 hours. Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids. When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.*

[COS] *Plastic cover was partially removed to expedite cooling 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)

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Inspector Observations: *Observed employee utilizing two-compartment food preparation sink as dump sink to rinse blenders while raw chicken was actively thawing in the next basin.*

[CA] *All food shall be separated and protected from possible 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 to-go containers used as scoops.*

[CA] *Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.*

Observed scoops used for bulk ingredients maintained with handle in direct contact with ingredient (bins at the drive through).

[CA] *Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.*

Observed large cleaver maintained wedged between the wall and food preparation refrigerator at the cook line across from the noodle preparation area.

[CA] *Properly store utensils and equipment in a clean and sanitary manner.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Observed accumulation of grease on ventilation hood filters.*

[CA] *Ventilation hood filters shall be maintained clean and good repair.*

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

Inspector Observations: *Observed heavy accumulation of debris and/or grime on floors and walls:*

- *Stainless steel wall behind the griddle.*
- *On floors on of the cookline, especially underneath preparation refrigerators, hand sink, and cook line.*
- *On floors in the rear ware washing area., underneath and on the side of ice machine, preparation sink, three-compartment sink, etc.*

[CA] *Walls and/or floors in food preparation area shall be kept clean. Regularly clean under equipment to prevent accumulation of debris.*

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: *--48 HOUR NOTICE--*

Follow-up By
06/20/2025

Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$ 1,435.00. Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Time as a public health control; procedures & records.

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Measured Observations

Item	Location	Measurement	Comments
Raw beef slicers	Food preparation refrigerator	34.00 Fahrenheit	Noodle soup area
Pate	Food preparation refrigerator	41.00 Fahrenheit	Sandwich prep
Hot water	Three-compartment sink	137.00 Fahrenheit	
Cooked shrimp	Walk-in refrigerator	40.00 Fahrenheit	
Warm water	Hand wash sinks	100.00 Fahrenheit	100F and above.
Cooked chicken rice	Rice warmer	155.00 Fahrenheit	
Raw shelled eggs	Walk-in refrigerator	40.00 Fahrenheit	
Milk	Merchandiser refrigerator	39.00 Fahrenheit	
Sliced BBQ pork	Walk-in refrigerator	41.00 Fahrenheit	
Raw marinated beef	Food preparation refrigerator	40.00 Fahrenheit	Sandwich prep
Sliced tomato	Food preparation refrigerator	40.00 Fahrenheit	Sandwich prep
Sanitizing bucket	Cook line	100.00 PPM	Chlorine
Rice cooker	Rear kitchen	139.00 Fahrenheit	
Raw chicken	Food preparation refrigerator	40.00 Fahrenheit	Sandwich prep
Steamed egg cake	Walk-in refrigerator	41.00 Fahrenheit	
Beef balls	Food preparation refrigerator	37.00 Fahrenheit	Noodle soup area
Cooked chicken	Walk-in refrigerator	40.00 Fahrenheit	
Cooked rice	Rice warmer	146.00 Fahrenheit	
Stir fry macaroni noodles	Food preparation refrigerator	41.00 Fahrenheit	Noodle soup area
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Raw shelled eggs	Food preparation refrigerator	45.00 Fahrenheit	Sandwich prep
Minced shrimp	Merchandiser refrigerator	39.00 Fahrenheit	
Sliced cooked beef	Food preparation refrigerator	41.00 Fahrenheit	Noodle soup area
Milk	Food preparation refrigerator	41.00 Fahrenheit	Beverage preparation area
Cooked macaroni noodles	Food preparation refrigerator	41.00 Fahrenheit	Noodle soup area
Sanitizing bucket	Ware washing area	100.00 PPM	Chlorine

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 **7/2/2025**. 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: Jeanette P.
 Manager
 Signed On: June 18, 2025