

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 FA0274071 - BOBAHOLICS		Site Address 1055 E BROKAW RD 40, SAN JOSE, CA 95131		Inspection Date 08/25/2025		Placard Color & Score YELLOW 71		
Program PR0414496 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name RICHELLE VU, TRANG VU		Inspection Time 14:40 - 15:45			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By JOSH				FSC Not Available 07/29/2027

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		
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		N
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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		
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	
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: *Observed the paper towel dispenser at the kitchen's only handsink was empty.*

Follow-up By
08/28/2025

[CA] *Keep handsinks stocked with paper towels at all times.*

[COS] *The paper towel dispenser was refilled.*

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

Inspector Observations: *Inside the front hot holding unit: measured internal temperature of cooked boba to be 103F. Employee stated boba had been made at 10am today (approximately 4 hours 40 minutes prior).*

Follow-up By
08/28/2025

Inside the large prep unit: measured internal temperature of multiple dairy/cream items to be 47 - 57F. Employee stated some items had been held for more than 4 hours.

[CA] *Keep potentially hazardous foods at 41F and below or 135F and above. Alternatively, use Time as a Public Health Control and time-mark foods (e.g. boba) to be discarded at 4 hours).*

[COS] *Foods that had been held for 4 hours were voluntarily discarded. Other items were moved to other refrigerators.*

REPEAT VIOLATION

Minor Violations

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

Inspector Observations: *A valid food safety manager's certificate was not available.*

[CA] *Obtain a valid food safety manager's certificate. The manager certificate holder cannot be the holder for more than one location/food facility.*

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: *Sanitizer test strips were not available upon request.*

[CA] *Obtain sanitizer test strips. *REPEAT VIOLATION**

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: *The large prep unit was not able to keep potentially hazardous foods at 41F and below.*

[CA] *Repair/adjust unit so that it can keep foods at 41F and below, even during busy times.*

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: *Inside the ice machine: observed ice scoop's handle was submerged in ice.*

[CA] *Store scoop so that handle is not in contact with ice to prevent contamination.*

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

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Inspector Observations: A metal probe thermometer was not readily available upon request.

[CA] Obtain a metal probe thermometer and ensure all employees are able to access and use it throughout the day to measure internal food temperatures.

REPEAT VIOLATION

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: Under the prep sink: observed lack of one-inch air gap between drain pipe and the floor sink.

[CA] Maintain a minimum one inch air gap between the drain pipe and the floor sink rim to prevent backflow.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Time as a public health control; procedures & records.
Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
PUDDING	SMALL UNIT PREP INSERT	40.00 Fahrenheit	
HOT WATER	PREP SINK, 3-COMPARTMENT SINK	120.00 Fahrenheit	
QUATERNARY AMMONIA	3-COMPARTMENT SINK	200.00 Fahrenheit	
WARM WATER	HANDSINK	100.00 Fahrenheit	
COOKED BOBA PEARLS	HOT HOLDING UNIT	103.00 Fahrenheit	HELD SINCE 10AM TODAY
MILK, DAIRY ITEMS	LARGE PREP UNIT	47.00 Fahrenheit	47 - 57F
MILK, CREAM	UPRIGHT REFRIGERATORS	40.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted to assess the major violations listed above. The first follow-up is free of charge. Any additional follow-up inspection(s) shall each be billed \$298/hr during business hours. Failure to comply may result in enforcement action. Please call Mindy Nguyen at (408) 918-3490 if there are any changes or updates.

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 **9/8/2025**. 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: Richelle Vu
Owner
Signed On: August 25, 2025