

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 FA0209148 - CO BA DESSERT. TEA & COFFEE		Site Address 3730 N FIRST ST 110, SAN JOSE, CA 95134		Inspection Date 07/20/2026		Placard Color & Score GREEN 77		
Program PR0304853 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name CO BA HOUSE CORPORATIC		Inspection Time 10:35 - 12:15			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By THANH				FSC Thi Cam Hong Le 04/27/2030

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						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	X			N
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures			X	X			S
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						N
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						S

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	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		X
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

One employee could not provide a valid food handler card.

[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.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee observed using personal phone with gloved hands, proceeded to push down trash in a trash can near the three compartment warewashing sink, then attempted to resume food preparation before being stopped.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.**
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.**
- (3) After using the toilet room.**
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.**
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.**
- (6) After handling soiled equipment or utensils.**
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.**
- (8) When switching between working with raw food and working with ready-to-eat food.**
- (9) Before initially donning gloves for working with food.**
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.**
- (11) After engaging in other activities that contaminate the hands.**

[COS] Instructed employee to de-glove and properly wash hands.

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

Inspector Observations:

Hand sink at the corner of the front service line observed partially obstructed by a stool and trash can placed directly in front.

[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)

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Inspector Observations:

Cooked cassava and coconut mix, cooked coconut, and cooked taro measured between 48F and 49F while maintained in the upper and lower portions of the prep cooler to the right of the cook-line. Per staff, items measured at an elevated temperature due to frequent opening and closing of the unit during service. After leaving the unit closed for 20 minutes, ambient of the unit measured 41F via probe.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Potentially hazardous foods were relocated to alternate refrigeration. PIC turned down the temperature setting of the unit.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Facility observed properly time labeling boiled boba pearls subjected to time as a public health control. However, time as a public health control (4-hour rule) written procedures could not be provided.

[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.

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:

1. Observed frozen taro thawing in the three compartment warewashing sink.

[CA] Three compartment sink shall be used for no other purpose than warewashing to prevent cross contamination. Ensure all food preparation is conducted in the dedicated one compartment preparation sink.

2. Observed clean cups maintained in a container directly adjacent to the hand sink in the back kitchen area.

[CA] Store clean equipment elsewhere, so that it is not exposed to splash contamination or install a splash guard at the hand sink.

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

Inspector Observations:

Observed two crepe/waffle makers at the front service area that lack overhead ventilation. Crepe makers observed emitting steam/vapors during cooking. Per staff, crepe makers were added about a month ago.

[CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.

Submit plans to DEH Plan Check at dehplancheck@deh.sccgov.org for the addition of new equipment.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

Observed the door of the walk-in cooler removed, and leaning flush with the wall near the ice machine.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

Remove unused equipment to prevent the harborage of vermin.

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

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Inspector Observations:

Observed accumulation of food, debris, and dust underneath refrigeration units and prep tables throughout the facility. Observed accumulation of food on the wall near the cook-line.

Observed several crevices on the sides of ceiling panels throughout the kitchen.

Observed a partially detached, food encrusted outlet on the wall near the preparation sink.

[CA] Walls and/or floors in food preparation area shall be kept clean.

Seal all gaps, crevices, and cracks in facility structure to prevent the harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
hot water	prep sinks	120.00 Fahrenheit	
warm water	hand sinks - kitchen, restroom	100.00 Fahrenheit	
durian	prep cooler - across cook-line	38.00 Fahrenheit	
hot water	three compartment warewashing sink	120.00 Fahrenheit	
cooked cassava	two-door under-counter cooler - kitchen entrance	38.00 Fahrenheit	
frozen durian	one-door upright freezer - left	18.00 Fahrenheit	
boiled coconut milk	prep cooler - right of cook-line	49.00 Fahrenheit	
cooked young coconut	prep cooler - right of cook-line	48.00 Fahrenheit	
milk	clear one-door upright cooler - middle kitchen	37.00 Fahrenheit	
jasmine tea	two-door under-counter cooler - back kitchen	37.00 Fahrenheit	
waffle batter	two-door under-counter cooler - front service	38.00 Fahrenheit	
frozen cassava	one-door upright freezer - right	10.00 Fahrenheit	

Overall Comments:

*Notes:

- **Facility permit category may be upgraded.**

- **Walk in cooler is unplugged and being used as dry storage. Walk-in cooler door observed removed and leaning against a wall.**

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 **8/3/2026**. 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: Ian
AGM

Signed On: July 20, 2026