

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 FA0283534 - BOILING POINT RESTAURANT		Site Address 1698 HOSTETTER RD E, SAN JOSE, CA 95131	Inspection Date 08/18/2025
Program PR0425311 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name BOILING POINT RESTAURAN	Inspection Time 13:30 - 14:20
Inspected By MINDY NGUYEN	Inspection Type FOLLOW-UP INSPECTION	Consent By DAVID AND HAN	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 08/12/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 08/18/2025

Cited On: 08/12/2025

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

Compliance of this violation has been verified on: 08/18/2025

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

This was a follow-up to the 08/12/2025 routine inspection. The two major violations were observed to be in compliance as follows:

- 1. Observed the front kitchen handsink's paper towel and soap dispensers were stocked; facility had also installed a new wall-mounted soap dispenser at this sink.*
- 2. Observed the cooked boba pearls were properly time-marked (11am - 3pm).*

Notes:

- Ensure the boba's TPHC label always accurately reflects each day's start/end time, e.g. 10:47am - 2:47pm if necessary, etc.*
- Observed countertop fructose dispenser was still stored directly under the paper towel dispenser, and a paper towel (partly dispensed) was in direct contact with the buttons on the dispenser. Relocate the dispenser to improve accessibility of paper towel dispenser and to prevent contamination of clean paper towels.*

Due to the lack of major violations, the yellow placard was replaced with a green placard. OK to operate.

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 **9/1/2025**. 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.

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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: Han Pham
Manager

Signed On: August 18, 2025