

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 FA0281963 - PASSION-T		Site Address 2266 SENTER RD 128, SAN JOSE, CA 95112		Inspection Date 01/16/2025		Placard Color & Score GREEN 77		
Program PR0423110 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BOBA 99 LLC		Inspection Time 12:45 - 14:00			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By VY DOAN				FSC Not Available

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						S
K07	Proper hot and cold holding temperatures	X						S
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		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						

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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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

K14 - 8 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: FOUND THE CUPS BEING WASHED AT THE FOOD PREPARATION SINK. [CA] USE THE 3 COMPARTMENT SINK TO WASH, RINSE AND SANITIZE.

FOUND THE CUPS BEING WASHED AND RINSED AND THE SANITIZING STEP IS SKIPPED. [CA] WASH, RINSE AND SANITIZE THE CUPS AND LET THEM AIR DRY PRIOR TO STACKING.

Minor Violations

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

Inspector Observations: MISSING THE FOOD SAFETY CERTIFICATE FOR MANAGERS AND FOOD HANDLER'S CARDS. [CA] PROVIDE THE FOOD SAFETY CERTIFICATE AND FOOD HANDLER'S CARDS

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: MISSING THE CHLORINE TEST STRIPS TO TEST 100 PPM SANITIZER. [CA] PROVIDE TEST STRIPS.

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: FACILITY IS SERVING ICE CREAM AND HAS NO DIPPER WELL FOR THE ICE CREAM SCOOPS. [CA] PROVIDE A DIPPER WELL. SUBMIT PLANS TO THE PLAN CHECK DEPARTMENT TO BE ABLE TO INSTALL A DIPPER WELL WITHIN 2 WEEKS. IN THE MEAN TIME, DO NOT SERVE ICE CREAM. YOU CAN CONSULT WITH A PLAN CHECKER MONDAY TO FRIDAY FROM 7:30 AM TO 10:30 AM FOR QUESTIONS.

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

Inspector Observations: FOUND MOLD LIKE SUBSTANCE ON THE HOOD BAFFLES. [CA] CLEAN THE HOOD BAFFLES MORE OFTEN

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: FOUND A WIPING CLOTH ON THE COUNTER IN THE KITCHEN. [CA] STORE WIPING CLOTHS IN THE SANITIZING SOLUTION WHILE NOT IN USE.

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: FOUND A JACKET AND A BACKPACK STORED ON TOP OF THE FREEZER CHEST IN THE KITCHEN. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.

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

Inspector Observations: FOUND SPIDER WEBS ON THE WALLS IN THE SMALL DRY STORAGE ROOM UNDER THE STAIRS. [CA] REMOVE THE SPIDER WEBS.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
WATERMELON	REACH IN REFRIGERATOR	35.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
HEAVY WHIPPED CREAM	REACH IN REFRIGERATOR	35.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
CHICKEN NUGGETS	REACH IN FREEZER	2.00 Fahrenheit	

Overall Comments:

NOTE: MISSING A DIPPER WELL FOR THE ICE CREAM: SUBMIT PLANS TO THE PLAN CHECK DEPARTMENT TO BE ABLE TO INSTALL A DIPPER WELL WITHIN 2 WEEKS. IN THE MEAN TIME, DO NOT SERVE ICE CREAM. YOU CAN CONSULT WITH A PLAN CHECKER MONDAY TO FRIDAY FROM 7:30 AM TO 10:30 AM FOR QUESTIONS.

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 1/30/2025. 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: VY DOAN
PIC
Signed On: January 16, 2025