

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 FA0303589 - COCO FRESH TEA & JUICE	Site Address 1477 BERRYESSA RD 40, SAN JOSE, CA 95133	Inspection Date 01/06/2025
Program PR0446107 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name INFINILUSH COMPANY LTD	Inspection Time 14:50 - 15:50
Inspected By MINDY NGUYEN	Inspection Type FOLLOW-UP INSPECTION	Consent By RITA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 12/31/2024

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

This violation found not in compliance on 01/06/2025. See details below.

Cited On: 12/31/2024

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

Compliance of this violation has been verified on: 01/06/2025

Minor Violations

Cited On: 01/06/2025

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

Inspector Observations: In the prep unit: measured temperature of milk in gallon to be 49F.

[CA] Keep potentially hazardous foods at 41F and below or 135F and above.

Note: refrigerator was adjusted to be colder to accommodate for busy prep times. Ensure refrigerator is able to keep foods at 41F and below, or discontinue use of unit until it is repaired.

Measured Observations

Item	Location	Measurement	Comments
MILK, PITCHER	REACH-DOWN PREP UNIT	39.00 Fahrenheit	
MILK (IN GALLON), JELLY	PREP UNIT	49.00 Fahrenheit	

Overall Comments:

This was a follow-up to the 12/31/24 routine inspection.

1) Observed the glass door refrigerator was not in use (a sign was posted on the door saying "do not use").

2) Observed boba was properly time-marked.

Observed some items in the prep unit were measuring at 49F. Employee reduced unit's temperature during inspection. Ensure the unit is able to keep foods at 41F and below even during busy times. Placard changed from yellow to green.

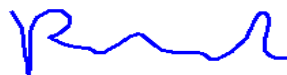
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **1/20/2025**. 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: Rita Zhang
Employee

Signed On: January 06, 2025