

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 FA0208174 - Y-LINH SANDWICHES		Site Address 2559 S KING RD B11, SAN JOSE, CA 95122	Inspection Date 11/22/2023
Program PR0307453 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name HUYNH, TO-NGA THI	Inspection Time 10:50 - 11:40
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By TO-NGA H.	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 11/20/2023
 K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 11/22/2023

Cited On: 11/20/2023
 K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 11/22/2023

Minor Violations

Cited On: 11/22/2023
 K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: One live fly observed in kitchen area. [CA] Use any and all methods to abate live flies.

Measured Observations

Item	Location	Measurement	Comments
Chlorine sanitizer	Three-compartment sink	100.00 PPM	
Roast pork	Walk-in refrigerator	41.00 Fahrenheit	
Diced BBQ pork	Walk-in refrigerator	41.00 Fahrenheit	
Hot water	Three-compartment sink	137.00 Fahrenheit	
Bean sprouts	Walk-in refrigerator	41.00 Fahrenheit	
Sliced headcheese	Walk-in refrigerator	41.00 Fahrenheit	
Sanitizing bucket	Food preparation table	100.00 PPM	Chlorine
Sticky rice	Food preparation table	113.00 Fahrenheit	Cooling

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 11/20/2023.
- Facility has corrected the following:
 - K08 - Time as a public health control: procedures & records:
 - Facility has completed the TPHC written procedure form and provided for review upon request.
 - A scanned copy of the written procedure was taken and will be documented on file.
 - At time of inspection, a time log was being utilized with times hand written.
 - All PHF items subjected to TPHC were properly documented for when item was removed from temperature control.
 - K09 - Proper cooling methods:
 - Proper cooling methods were observed during time of inspection.
 - Ensure PHF items are rapidly cooled from 135F to 70F or below within 2 hours, and from 70F to 41F or below within an additional 4 hours (total 6 hours).
- Continue to address any other violations noted on inspection reports.

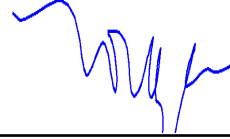
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **12/6/2023**. 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: To-Nga H.
Manager

Signed On: November 22, 2023