

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 08/26/2024
Program PR0425311 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name BOILING POINT RESTAURANT	Inspection Time 13:00 - 13:45
Inspected By MINDY NGUYEN	Inspection Type FOLLOW-UP INSPECTION	Consent By SUNG PARK	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 08/20/2024

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

This violation found not in compliance on 08/26/2024. See details below.

Cited On: 08/26/2024

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

Inspector Observations: Observed several large containers of lettuce were stored on the floor in front of the rear handwash sink, completely obstructing it.

[CA] Keep handwash sink easily accessible at all times.

[COS] Containers of lettuce were moved away.

REPEAT VIOLATION

Note: observed a new soap dispenser was installed, and the paper towel dispenser was stocked and working.

Cited On: 08/20/2024

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

Compliance of this violation has been verified on: 08/26/2024

Cited On: 08/20/2024

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

This violation found not in compliance on 08/26/2024. See details below.

Minor Violations

Cited On: 08/26/2024

K14 - 3 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: Measured chlorine in dishwasher to be 10-25ppm.

[CA] Repair dishwasher so that chlorine measures 50ppm.

REPEAT VIOLATION

Measured Observations

Item	Location	Measurement	Comments
CHLORINE	DISHWASHER	25.00 PPM	BETWEEN 10PPM AND 25PPM
EGGS	UPRIGHT REFRIGERATOR	39.00 Fahrenheit	

Overall Comments:

This was a follow-up to the 8/20/24 routine inspection. Observed one major violation regarding the rear handwash sink and one minor violation regarding sanitizer concentration in the dishwasher.

Eggs in upright refrigerator measured to be 39F. PIC stated employees will keep eggs in the refrigerator and only take them out when needed (instead of using TPHC). Recommend only taking a small amount out at a time and not the entire container of eggs.

Repeat violations may result in enforcement action, including and up to office hearings.

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Due to observation of only one major violation, the placard was 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 **9/9/2024**. 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: Sung Park
Store Manager

Signed On: August 26, 2024