

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 FA0207392 - T CAFE		Site Address 2002 ALUM ROCK AV, SAN JOSE, CA 95116		Inspection Date 06/12/2024	
Program PR0305072 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name PETITE JAUNE CORPORATIK		Inspection Time 14:05 - 14:45
Inspected By YUEN IP	Inspection Type ROUTINE INSPECTION	Consent By GIAOLINH NGUYEN PHAN	FSC		

Placard Color & Score
GREEN
75

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						
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	X			N
K07 Proper hot and cold holding temperatures		X		X			N
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				N
K15 Food obtained from approved source	X						N
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				N

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		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48	Plan review	X
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Boba measured at 85F at the time of inspection. Boba was made 9:30am this morning.
[CA] PHFs shall be held at 41°F or below or at 135°F or above. Consider using Time as a Public Health Control for food quality
[COS] PIC VC&D boba.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Hand wash sink at the back kitchen was blocked with utensils at the time of inspection.
[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.
[COS] PIC relocated utensils.

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: Mold like substance built up on the panel inside ice machine.
[CA] Empty ice machine. Clean and sanitize ice machine.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: A few flies and gnats near drink making area.
[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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 test strip to measure chlorine concentration
[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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: GE household reach-in freezer in facility
[CA] All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

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: Fly lamp that stun flying insects were hanging near microwave and 2 doors counter fridge area.
[CA] Insect control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device and be installed away from the storage and preparation of food or food contact surfaces and linens.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: An air fryer and a waffle machine were installed in facility.
[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at <https://cpd.sccgov.org/foodpool-plan-check-program> to obtain plan check requirements. Cease and desist operations related to the use of air fryer and waffle machine until plan check is approved and completed.

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Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - No rodents, insects, birds, or animals.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Food obtained from approved source.

Measured Observations

Item	Location	Measurement	Comments
Water	Hand wash sink back kitchen	100.00 Fahrenheit	
Milk	1 door beverage fridge in front	40.00 Fahrenheit	
Water	3 compartment sink	120.00 Fahrenheit	
Milk	2 doors counter fridge	39.00 Fahrenheit	
Pudding	Open top fridge	38.00 Fahrenheit	
Water	Hand wash sink front	100.00 Fahrenheit	
Milk	2 doors counter fridge	38.00 Fahrenheit	
Sausage	2 doors counter fridge	38.00 Fahrenheit	
Water	Hand wash sink restroom	100.00 Fahrenheit	
Milk	1 door beverage fridge in front	40.00 Fahrenheit	
Boba	In container on counter	85.00 Fahrenheit	Made at 9:30am
Flan	sliding display case in the front	39.00 Fahrenheit	

Overall Comments:

Observed plenty of raw pork in reach-in freezer. Per PIC, raw pork is for donation to charity. Per PIC, pork was from SJ distribution and was accidentally ordered wrong item.

Food must be from an approved source or properly documented.

Reviewed food source for grilled pork sandwich and Vietnamese signature sandwich. Per PIC, sandwiches were made from Huong Lan Tully (PR0330546). Sandwiches are reheated in microwave to serve.

Provide receipts for all food items for next inspection.

Facility does not equip with food preparation sink. Owner agreed that all vegetable purchased will be pre-washed.

Reviewed proper warewashing steps with owner at the time of inspection.

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: T CAFE

NEW OWNER: PETITE JAUNE CORPORATION

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP 10. An invoice for the permit fee in the amount of \$1,079.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 07/01/24 - 06/30/25 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 06/12/24*

**Permit condition: N/A*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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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 **6/26/2024**. 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: GIAOLINH NGUYEN PHAN
Owner

Signed On: June 12, 2024