

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 FA0273414 - PHUC LONG COFFEE & TEA		Site Address 979 STORY RD 7000, SAN JOSE, CA 95122	Inspection Date 09/19/2024
Program PR0413383 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name H4L HOLDIN GLLC	Inspection Time 17:30 - 18:15
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By NHI P.	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/19/2024

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee beginning shift, tie their hair, clock into work, and began donning on gloves.

Observed cashier employee consuming personal beverage, and then conducting food preparation without first washing hands.

[CA] Ensure employees are properly washing hands as required. Employees shall wash their hands in all of the following instances:

- (1) Immediately before engaging in food preparation, including working with non-prepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.**
 - (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.**
 - (3) Immediately after using the toilet room and again when returning into the kitchen.**
 - (4) After caring for or handling any animal allowed in a food facility in pursuant to this part.**
 - (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.**
 - (6) After handling soiled equipment or utensils.**
 - (7) During food preparation as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.**
 - (8) When switching between working with raw food and working with ready-to-eat foods.**
 - (9) Before initially donning gloves for working with food.**
 - (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.**
 - (11) After engaging in other activities that contaminate the hands.**
- Properly wash hands with soap, warm water and dry using single use paper towels as required. Single-use gloves shall be removed prior to washing hands.**

[COS] Instructed employee to wash hands.

Cited On: 09/16/2024

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

Compliance of this violation has been verified on: 09/19/2024

Cited On: 09/16/2024

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

Compliance of this violation has been verified on: 09/19/2024

Cited On: 09/16/2024

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, 114125(b), 114141

Compliance of this violation has been verified on: 09/19/2024

Minor Violations

Cited On: 09/19/2024

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

OFFICIAL INSPECTION REPORT

Facility FA0273414 - PHUC LONG COFFEE & TEA	Site Address 979 STORY RD 7000, SAN JOSE, CA 95122	Inspection Date 09/19/2024
Program PR0413383 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name H4L HOLDIN GLLC	Inspection Time 17:30 - 18:15

Inspector Observations: *Hand wash station at the front service area was obstructed with serving tray.*

[CA] *Handwashing facility shall be clean, unobstructed, and accessible at all times.*

Measured Observations

Item	Location	Measurement	Comments
Sliced fancy pork	Food preparation refrigerator	41.00 Fahrenheit	
Raw shelled eggs	Two-door reach-in refrigerator	40.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after numerous major violations were observed during a complaint investigation and subsequent limited inspection on 9/16/2024.

Facility has corrected the following violations:

- K07M - Improper hot and cold holding temperatures:

- PHF items were measured at 41F or below.

- Owner has purchased brand new refrigeration unit to store PHF items.

- Owner has submitted plan check application for additional equipment, however, application has not yet been processed.

- See measured observations.

- K14M - Food contact surfaces unclean, and unsanitized:

- At time of inspection, no active ware washing was being conducted, however, three-compartment sink was set up for are washing.

Continue to address violations noted on previous inspection reports.

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 **10/3/2024**. 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: Nhi P.

Manager

Signed On: September 19, 2024