

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 09/16/2024 |
| Program PR0413383 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 | Owner Name H4L HOLDIN GLLC | Inspection Time 14:40 - 15:20 |
| Inspected By HENRY LUU | Inspection Type LIMITED INSPECTION | Consent By NHI P. |

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Hand wash station at the front service area was obstructed with a serving tray and lacked hand soap.

[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers. Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Instructed PIC to provide hand soap.

Follow-up By
09/19/2024

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

Inspector Observations: Observed three cases of raw shelled eggs maintained out in ambient temperature measuring at 80F via IR. PIC stated that eggs were bought in the morning and was kept out in preparation for an employee at a later shift to prepare flan.

[CA] PHFs shall be held at 41°F or below or at 135°F or above, with the exception of raw shelled eggs, 45F or below.

* PHF may be maintained out in ambient temperature during preparation, however, preparation shall not exceed the maximum amount of time allowed for diligent prep - 2 hours.

[COS] Raw shelled eggs were relocated into separate refrigerators to immediately cool.

Follow-up By
09/19/2024

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

Inspector Observations: Kitchen employee washing dishes observed skipping the final sanitization step.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] Instructed employee to soak utensil inside already set-up sanitization compartment.

Follow-up By
09/19/2024

Minor Violations

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: Facility converted both walk-in refrigerators and walk-in freezers to dry storage units.

Facility does not appear to have adequate refrigeration storage.

[CA] Facility shall limit menu or repair walk-in refrigerator to provide adequate refrigerated storage space.

Refrigeration must be capable of maintaining PHFs at 41°F or below.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility has added a counter-top food preparation refrigerator without prior approval.

[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 www.ehinfo.org to obtain plan check requirements.

Performance-Based Inspection Questions

N/A

Measured Observations

| Item | Location | Measurement | Comments |
|--------------------|----------------------------------|-------------------|----------|
| Hot water | Three-compartment sink | 124.00 Fahrenheit | |
| Chlorine sanitizer | Bar-style three-compartment sink | 100.00 PPM | |

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Overall Comments:

- On-site for complaint investigation. Due to violations observed, a limited inspection was conducted.
- Two or more major violations were observed during the routine inspection.
- A follow-up inspection will be conducted to verify compliance of all major violations.
- Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non-business hours, and upon inspector availability.
- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

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 9/30/2024. 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 16, 2024