

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 07/26/2022	
Program PR0307453 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name HUYNH, TO-NGA THI		Inspection Time 12:20 - 13:30
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By HANNAH	FSC Huynh Anh Nguyen 02/07/2025	

Placard Color & Score
GREEN
80

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						S
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						S
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			S
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						
K15 Food obtained from approved source	X						
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						

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		X
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
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		X
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	
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: *Two small trays of pate chaud maintained inside the hot holding unit at the cashier area measured between 111F to 115F. Per manager, items were brought out approximately 30 to 45 minutes prior. [CA] PHFs shall be held at 41F or below or at 135F or above. Facility may maintained item on time rather than time and temperature. [SA] Item shall be maintained for sale until 4:30 PM (maximum four hours), and shall be immediately sold, consumed, or discarded.*

Meatballs in sauce maintained inside the hot holding unit at the sandwich preparation area measured between 125F to 137F. [CA] PHFs shall be held at 41F or below or at 135F or above. Frequently stir food items to maintain hot holding temperature.

Minor Violations

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Numerous small sandwiches maintained at the cashier area subjected to TPHC lacked labels. Per manager, sandwiches and other items are maintained out for two hours and is discarded after. Sandwiches were made less than one hour prior. [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.*

**** TPHC written procedure will be emailed to operator ****

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Restroom hand sink lacked hot water. Insta-hot unit was observed below the hand wash sink. [CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.*

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: *Numerous prepackaged snacks maintained at the service counter for customer self-service lacked proper labels. [CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.*

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: *Restroom door maintained ajar during inspection. [CA] Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.*

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: *Large gap observed below metal gate at the rear door of the facility. [CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Pate	Preparation refrigerator	41.00 Fahrenheit	
Cooked BBQ pork	Hot holding unit	150.00 Fahrenheit	
Cooked chicken	Two-door reach-in refrigerator	38.00 Fahrenheit	Across from sandwich preparation refrigerator
Headcheese	Preparation refrigerator	38.00 Fahrenheit	
Fancy pork (cha)	Preparation refrigerator	39.00 Fahrenheit	
Hot water	Food preparation sink	125.00 Fahrenheit	
Chlorine sanitizer	Three-compartment sink	100.00 PPM	
Hot water	Three-compartment sink	128.00 Fahrenheit	
Cooked beef patty	Two-door reach-in refrigerator	41.00 Fahrenheit	Across from sandwich preparation refrigerator
Cooked chicken	Walk-in refrigerator	35.00 Fahrenheit	
Roast pork	Food preparation table	170.00 Fahrenheit	Just cooked
Cooked pork	Walk-in refrigerator	40.00 Fahrenheit	
Cooked fish cake (cha ca)	Walk-in refrigerator	41.00 Fahrenheit	
Milk	One-door reach-in refrigerator	40.00 Fahrenheit	

Overall Comments:

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 **8/9/2022**. 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: Hannh
Manager

Signed On: July 26, 2022