

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 09/02/2025
Program PR0307453 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name HUYNH, TO-NGA THI	Inspection Time 13:30 - 13:45
Inspected By HENRY LUU	Inspection Type LIMITED INSPECTION	Consent By HANNAH (VIA PHONE)

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations: One cup of che bap (sweet corn pudding with coconut milk) and two to-go boxes of banh da heo (green layer cake with mung bean) offered for sale were provided from an unapproved source. Manager stated that items were prepared from a home setting and is delivered daily.

[CA] Food must be from an approved source or properly documented.

[COS] Items were removed from the sales floor to be taken home for personal consumption.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

- On-site for complaint investigation.
- Due to major violation observed during the complaint investigation, a limited inspection was conducted.

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 **9/16/2025**. 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: Tuyen
Employee
Signed On: September 02, 2025