

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 FA0206872 - T COFFEE LOVERS		Site Address 1696 TULLY RD, SAN JOSE, CA 95122		Inspection Date 05/14/2024		Placard Color & Score GREEN 77		
Program PR0302079 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name TCKK LLC		Inspection Time 12:15 - 13:45			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By MIA				FSC Not Available

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
K02	Communicable disease; reporting/restriction/exclusion	X						
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						S
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	X	
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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
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		
K45	Floor, walls, ceilings: built, maintained, clean		X
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: Bean sprouts in inadequate ice bath measured at 53F.

Container of cooked rice noodles and udon noodles maintained out in ambient temperature measured at 60F.

Plate of sliced tomatoes maintained on top of the top inserts of the food preparation refrigerator measuring at 52F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

Discontinue storing food items above load limits of food preparation refrigerators.

[COS] Instructed employees to add more ice to bean sprouts. Rice noodles and udon noodles will be subjected to time as a public health control (TPHC) and shall be discarded after 4 hours.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Five-year Food Safety Certified (FSC) manager certificate is expired. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

**** Repeat violation.**

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

Inspector Observations: Paper towels maintained outside of dispenser at the hand wash station by the drive-thru service window.

[CA] Paper towels shall be stored inside the dispenser to prevent potential contamination.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Cooked macaroni cooling inside the walk-in refrigerator tightly covered with plastic bag. Macaroni measured at 55F.

Cooked beef bones cooling inside the walk-in refrigerator kept covered with plastic bags. Beef bone measured at 83F.

[CA] Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F or below within 2 hours and from 70°F to 41°F or below within an additional 4 hours. When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Observed opened bags of natural sweetener stored as is.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed ice scoops stored with handles in direct contact with ice. Observed rice paddle maintained inside rice cooker with handle in direct contact with rice.

[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

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Inspector Observations: *Observed heavy accumulation of food debris and grime on floors throughout facility, especially underneath equipment.*

[CA] *Walls and/or floors in food preparation area shall be kept clean. Regularly clean under equipment to prevent accumulation of debris.*

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
Pate	Food preparation refrigerator	40.00 Fahrenheit	Top insert
Portioned raw chicken	Food preparation refrigerator	40.00 Fahrenheit	
Cooked beef flank meat	Food preparation refrigerator	41.00 Fahrenheit	Top insert
Cooked white rice	Rice cooker	182.00 Fahrenheit	
Beef stew	Food preparation refrigerator	39.00 Fahrenheit	
Pho soup	Cook line	197.00 Fahrenheit	
Cooked beef balls	Food preparation refrigerator	40.00 Fahrenheit	
Chicken leg quarter	Walk-in refrigerator	40.00 Fahrenheit	
Raw marinated beef	Walk-in refrigerator	34.00 Fahrenheit	
Cooked shrimp	Walk-in refrigerator	41.00 Fahrenheit	
Diced pork belly	Food preparation refrigerator	41.00 Fahrenheit	
Cooked chicken rice	Rice cooker	167.00 Fahrenheit	
Pate	Walk-in refrigerator	40.00 Fahrenheit	
Raw calamari	Food preparation refrigerator	40.00 Fahrenheit	
Milk	Beverage preparation refrigerator	42.00 Fahrenheit	
Diced pork belly	Walk-in refrigerator	41.00 Fahrenheit	
Sliced tomatoes	Food preparation refrigerator	41.00 Fahrenheit	
Sanitizing bucket	Cook line	100.00 PPM	Chlorine sanitizer
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Deli ham	Food preparation refrigerator	41.00 Fahrenheit	Top insert
Portioned raw beef	Food preparation 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 **5/28/2024**. 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: Jennifer
Manager
Signed On: May 14, 2024