

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 FA0283534 - BOILING POINT RESTAURANT		Site Address 1698 HOSTETTER RD E, SAN JOSE, CA 95131		Inspection Date 08/20/2024	
Program PR0425311 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name BOILING POINT RESTAURANT		Inspection Time 13:45 - 15:35
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION		Consent By SUNG	FSC SUNG PARK 01/026/2024	

Placard Color & Score

YELLOW

71

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

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

Inspector Observations: Observed the following at the rear kitchen handwash sink:

- The sink was full of items including a sanitizing bucket as well as some food debris. A mop bucket was partially obstructing access to the handwash sink.
- The paper towel dispenser was not functional (employee was not able to unlock it to refill), and paper towels were stored on a nearby shelf
- A functional soap dispenser was not available (only the internal part of a soap dispenser was present, and it was stored inside the sink under the sanitizing bucket)

Follow-up By
08/26/2024

[CA]

- Do not store items inside the handwash sink. Do not use handwash sink as a dump/rinse sink; it shall be used only for handwashing.
- Refill the paper towel dispenser and keep it in functioning order.
- Keep a designated, functioning soap dispenser at the handwash sink (e.g. wall-mounted).

[COS/SA]

- The items were removed from the sink and the mop bucket was moved away.
- A pump soap bottle was placed at the sink.

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

Inspector Observations: In the prep area: measured temperature of sous vide eggs (61F), meatballs (55F), and imitation crab sticks (55F). Employees stated eggs had been held since 11am (approximately 3 hours prior) and the other foods were held for one hour.

[CA] Keep potentially hazardous foods at 41F and below or 135F and above.

[COS] Foods were moved to a refrigerator.

Follow-up By
08/26/2024

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: Measured chlorine in the dishwasher to be 0ppm chlorine. Employee was actively washing/sanitizing dishes, and machine was run twice.

[CA] Sanitize dishes with 50ppm chlorine when using a dishwasher.

[SA] Until the dishwasher is repaired, the dishwasher can be used to wash and rinse dishes, but dishes must be sanitized manually in the warewashing sink at 100ppm chlorine or 200ppm quaternary ammonia. Employee manually sanitized wares in the sink.

Follow-up By
08/26/2024

Minor Violations

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

Inspector Observations: TPHC was being used for the boba pearls, but no written procedures were available upon request.

[CA] When using TPHC, keep written procedures available for review.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Observed a pipe under the 3-compartment sink was leaking.

[CA] Repair leak.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
MEATBALLS, IMITATION CRAB STICKS	PREP TABLE	55.00 Fahrenheit	
SOFT BOILED EGGS	COOKLINE	61.00 Fahrenheit	
WARM WATER	HANDWASH SINK	100.00 Fahrenheit	
MUSHROOMS, NOODLES, MEAT	WALK-IN REFRIGERATOR	40.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
MILK	REFRIGERATOR	41.00 Fahrenheit	
CHLORINE	DISHWASHER	0.00 PPM	

Overall Comments:

A follow up inspection will be conducted. The first follow-up is free of charge. Any additional follow-up inspection(s) shall each be billed \$298/hr during business hours. Failure to comply may result in enforcement action. Please call Mindy Nguyen at (408) 918-3490 if there are any changes or updates.

Filled out written procedures for boba pearls and eggs.

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 **9/3/2024**. 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: Sung Park
Store Manager

Signed On: August 20, 2024