

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 FA0289669 - PHEDI COFFEE		Site Address 2268 SENTER RD 210, SAN JOSE, CA 95112		Inspection Date 09/10/2026		Placard Color & Score YELLOW 77		
Program PR0434486 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name PHEDI GROUP LLC		Inspection Time 12:40 - 14:15			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By HENRY TRINH				FSC JENNY DANG 03/15.31

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						S
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						S
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		X			N
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		X
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		X
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0289669 - PHEDI COFFEE	Site Address 2268 SENTER RD 210, SAN JOSE, CA 95112	Inspection Date 09/10/2026
Program PR0434486 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name PHEDI GROUP LLC	Inspection Time 12:40 - 14:15
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: TOFU IN THE DISPLAY REFRIGERATOR AT 46 F. [CA] KEEP POTENTIALLY HAZARDOUS FOOD BELOW 41 F FOR COLD HOLDING.

FOUND BOBA PEARLS AT 83F. [CA] KEEP POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. NOTE: OPERATOR WANTS TO USE TPHC FOR BOBA PEARLS.

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: HOT WATER AT FOOD PREP SINK AND 3 COMPARTMENT SINK WAS MEASURED AT 108 F. [CA] PROVIDE HOT WATER AT FOOD PREP SINK AND 3 COMPARTMENT SINK AT 120 F MINIMUM. COS

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: TRAIL OF ANTS IN THE KITCHEN AREA, ALONG THE BACK COUNTER AND WALL. [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: FOUND A WIPING CLOTH STORED ON THE FOOD PREPARATION COUNTER IN THE FOOD PREP ROOM. [CA] STORE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.

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: OPEN CONTAINER WITH PERSONAL FOOD ITEMS IN FOOD PREP AREAS. [CA] FOOD PREP AREAS NEED TO BE FREE OF ANY PERSONAL ITEMS, INCLUDING PERSONAL FOOD.

THE FRONT AND THE BACK DOORS ARE KEPT OPEN. [CA] CLOSE THE DOORS TO DENY ENTRY TO VERMIN.

Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.

Measured Observations

Item	Location	Measurement	Comments
CREAM	PREP COOLER	39.00 Fahrenheit	
TOFU	DISPLAY COOLER	46.00 Fahrenheit	
MILK	REACH-IN COOLER	41.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	108.00 Fahrenheit	
PASTRIES	REACH-IN FREEZER	22.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	108.00 Fahrenheit	
TAPIOCA PEARLS	FRONT COUNTER	83.00 Fahrenheit	
MILK	REACH-IN COOLER 2	40.00 Fahrenheit	
EGG CREAM	PREP COOLER	38.00 Fahrenheit	
MANGO	REACH-IN FREEZER	22.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0289669 - PHEDI COFFEE	Site Address 2268 SENTER RD 210, SAN JOSE, CA 95112	Inspection Date 09/10/2026
Program PR0434486 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name PHEDI GROUP LLC	Inspection Time 12:40 - 14:15

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 **9/24/2026**. 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: HENRY TRINH
OWNER
Signed On: September 10, 2026