

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 FA0254852 - PHIN CAFE		Site Address 6180 BOLLINGER RD, SAN JOSE, CA 95129		Inspection Date 02/27/2026	
Program PR0371991 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name PHINCAFE P1 LLC		Inspection Time 08:15 - 09:35
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By ANNIE	FSC Trang Bui 10/29/29		

Placard Color & Score GREEN 87

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						S
K06 Adequate handwash facilities supplied, accessible	X						S
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						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	X	
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		
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

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

Inspector Observations: Container of milk observed sitting on the prep counter was measured at 56F. [CA] Potentially hazardous foods when not in use shall be properly held at 41F or below or 135F or above. [COS] Employee relocated the milk into the reach-in cooler.

Minor Violations

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Facility serves mayo and egg cream that are made with undercooked eggs and a consumer advisory is not available. [CA] A consumer advisory disclosure and identification of raw or undercooked food items or ingredients on menu items shall be available and visible to consumers.

Provided consumer advisory handout.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Accumulation of black mold observed on the floor sink located near the ice machine. [CA] Frequently clean and sanitize nonfood contact surfaces to prevent accumulation of mold or other debris.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Pork	Walk-in cooler	39.00 Fahrenheit	
Milk	Upright reach-in cooler	40.00 Fahrenheit	
Salted cream	Food prep unit insert	40.00 Fahrenheit	
Mayo	Walk-in cooler	41.00 Fahrenheit	
Egg cream	Food prep unit insert	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Waffle mix	Food prep unit	40.00 Fahrenheit	
Rice	Warmer	146.00 Fahrenheit	
Cooked spam	Food prep unit	40.00 Fahrenheit	
Pate	Food prep unit insert for sandwiches	41.00 Fahrenheit	
Milk	Prep table	56.00 Fahrenheit	
Egg cream	Walk-in cooler	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	40.00 Fahrenheit	
Pulled pork	Walk-in cooler	40.00 Fahrenheit	
Pork	Food prep unit insert for sandwiches	41.00 Fahrenheit	

Overall Comments:

Discussed steps for proper manual warewashing with PIC

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 **3/13/2026**. 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.

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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: Trang B
Manager

Signed On: February 27, 2026