

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 06/10/2025
Program PR0307453 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name HUYNH, TO-NGA THI	Inspection Time 12:45 - 13:40
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By THUYEN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/05/2025

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

Compliance of this violation has been verified on: 06/10/2025

Cited On: 06/05/2025

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

Compliance of this violation has been verified on: 06/10/2025

Cited On: 06/10/2025

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: Pork meat balls in sauce maintained inside the hot holding unit measured between 90F to 120F.

Employee stated that the item was reheated on the stove until boiling approximately 15 to 30 minutes prior.

[CA] Reheating for hot holding shall be done rapidly, and the time the food is between 41°F and 165°F shall not exceed two hours.

[COS] Employee continued reheating process on stove.

**** Note: Ensure temperature of meat balls and sauce are reheated to minimum 165F prior to hot holding at 135F or above.**

Minor Violations

Cited On: 06/10/2025

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

Inspector Observations: Broiled roast pork cooling inside the walk-in refrigerator kept tightly covered.

[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

Cited On: 06/10/2025

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water at the food preparation sink and three-compartment sink measured at 103F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

Cited On: 06/05/2025

K48 - 2 Points - Plan review unapproved; 114380

Compliance of this violation has been verified on: 06/10/2025

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Measured Observations

Item	Location	Measurement	Comments
Diced BBQ pork	Hot holding unit	141.00 Fahrenheit	
Warm water	Hand wash sinks	101.00 Fahrenheit	
Chlorine sanitizer	Three-compartment sink	100.00 PPM	
Grilled chicken	Two-door reach-in refrigerator	40.00 Fahrenheit	
Grilled pork	Walk-in refrigerator	40.00 Fahrenheit	
Grilled chicken	Walk-in refrigerator	39.00 Fahrenheit	
Grilled pork	Hot holding unit	146.00 Fahrenheit	

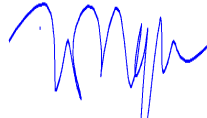
Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 6/5/2025.
- Facility has corrected the following:
 - K06M - Inadequate handwash facilities: supplied or accessible:
 - At time of inspection, all hand wash facilities observed equipped with warm water, hand soap, and paper towels readily available.
 - K07M - Improper hot and cold holding temperatures:
 - PHF measured 41F or below, and/or 135F and above with the exception of some PHF. See violations above.
 - K48m - Plan review unapproved:
 - Facility has removed newly installed Rheem tankless water heater and replaced with previously installed tank water heater.
- Facility has earned a green pass placard.
- Continue to address all other violations noted on previous inspection reports.

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 **6/24/2025**. 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: To-Nga
Owner
Signed On: June 10, 2025