

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 04/01/2026
Program PR0302079 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name TCKK LLC	Inspection Time 10:00 - 11:25
Inspected By HENRY LUU	Inspection Type LIMITED INSPECTION	Consent By THUYEN N.	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Paper towels at the hand wash station at the cook line not easily accessible.

[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers. Ensure hand soap and paper towels are readily available and easily accessible at all times.

K14 - 3 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: Mechanical dish machine failed to dispense any measurable sanitizer after two cycles.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM or per manufacturer specifications.

[SA] Temporarily utilize the three-compartment sink for manual ware washing. Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

Build up of pink growth matter observed on the white baffle of the ice machine closes to the drive-through window.

[CA] Clean, sanitize, and maintain food contact surface.

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

Inspector Observations: Observed 20+ rodent droppings on floor in the external storage room where the water heater and water filtration system is located. No food nor food equipment maintained inside room. Observed no signs of vermin inside main food facility.

[CA] Clean and sanitize area of old droppings.

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

Inspector Observations: Observed build up of grime on refrigerator door handles, light switches, storage racks, etc.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Multiple refrigeration units were not turned on and/or inoperable: Food preparation refrigerator at the end of the cook line, one-door upright refrigerator at end of cook line, upright refrigerator at the drive through area.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

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

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Inspector Observations: Observed leaky faucet at the two-compartment food preparation sink at the cook line.
[CA] All plumbing and plumbing fixtures shall be installed in compliance with applicable local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair.

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

Inspector Observations: Observed build up of grime on floors and walls throughout the kitchen: beverage preparation area, dry storage room, storage area outside of the walk-in refrigerator.
[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

N/A

Measured Observations

Item	Location	Measurement	Comments
Ambient	Food preparation refrigerator	38.00 Fahrenheit	
Ambient	Walk-in freezer	12.00 Fahrenheit	
Hot water	Two-compartment food preparation sink	121.00 Fahrenheit	Cook line
Hot water	Two-compartment food preparation sink	124.00 Fahrenheit	Ware wash line
Ambient	Mavens ice cream chest freezer	30.00 Fahrenheit	
Warm water	Hand wash sinks	100.00 Fahrenheit	Numerous hands sinks measuring 100F & above - kitchen & restrooms.
Ambient	Walk-in refrigerator	37.00 Fahrenheit	
Hot water	Three-compartment sink	130.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Pho San Jose 2
NEW OWNER: Pho San Jose 2, LLC.

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$2,478.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 05/01/2026 - 04/30/2027 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

*Structural Review inspection conducted on 04/01/2026

*Permit condition: N/A

*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.

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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 **4/15/2026**. 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: Thuyen N.
Owner
Signed On: April 01, 2026