

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 08/12/2025	
Program PR0425311 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name BOILING POINT RESTAURANT		Inspection Time 12:40 - 14:55
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By DAVID	FSC SUNG PARK 01/26/2029		

Placard Color & Score

YELLOW

65

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				N
K08 Time as a public health control; procedures & records		X		X			
K09 Proper cooling methods					X		N
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				S
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	X	
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	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate	X	
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	X	
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: At the front kitchen handsink: observed the paper towel dispenser and soap dispenser were empty.

Follow-up By
08/18/2025

[CA] Keep paper towels and soap stocked at all times at the handsink.

[COS] Paper towels and soap were restocked.

*****REPEAT VIOLATION*****

Minor violations (at the same handsink):

1. Observed countertop equipment/dispensers and an open container of eggs were stored directly under the paper towel dispenser.
2. Observed the soap dispenser was comprised of the internal part of a wall-mounted soap dispenser that was placed on the counter.

[CA] Store equipment and open foods away from handsink facilities to prevent obstruction of handwashing. Handsink facilities must be made available so that handwashing is not only possible, but likely.

Obtain an approved soap dispenser for the soap, e.g. a wall-mounted soap soap dispenser.

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Observed cooked boba on countertop lacked time-marking; a label on the container read "5pm - 9pm," but the current time was approximately 2pm. PIC stated boba was made around 12:10pm today.

Follow-up By
08/18/2025

[CA] When using Time as a Public Health Control (TPHC), foods must be IMMEDIATELY time-marked to be discarded within 4 hours.

[SA] PIC labeled the container to be discarded by 4:10pm today.

Minor violation: TPHC written procedures were not available upon request.

[CA] When using TPHC, written procedures must be available.

Provided TPHC form to PIC during inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: In the rear upright refrigerator: measured internal temperature of broths to be 45F. PIC stated the doors had been constantly opened during the recent lunch rush (store opens at 11am, less than 3 hours prior).

Note: A metal probe thermometer measured ambient temperature of unit to be 39F after it was placed inside with the door closed for 30 minutes.

[CA] Keep potentially hazardous foods at 41F and below or 135F and above. Adjust unit as needed to ensure the unit is able to keep foods at 41F and below, even during busy 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

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Inspector Observations: *Observed calcium build-up on the nozzle of the water dispenser in the front prep area.*

[CA] Keep nozzle clean.

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

Inspector Observations: *Observed approximately 5 small flies throughout the kitchen.*

[CA] Keep facility clear of flies.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Observed food containers stored directly on the floor inside the walk-in refrigerator and walk-in freezer.*

[CA] Store food 6 inches above the floor on approved shelving.

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: *Observed cardboard was used to line shelves.*

[CA] Discontinue using cardboard to line surfaces; all surfaces must be smooth, durable, and easily cleanable.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Observed one light bulb under the hood was nonfunctional.*

[CA] Repair/replace light bulb.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *A metal probe thermometer was not available up request.*

[CA] Obtain a metal probe thermometer(s) and ensure staff have easy access to it to monitor food temperatures and cooling.

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

Inspector Observations: *Observed accumulation of grease/food debris on the floors, especially behind equipment and along the walls.*

Observed damaged floor tiles in kitchen.

[CA] Keep floors clean and repair damaged tiles.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
BEEF BROTH	THERMOS, FRONT SERVICE AREA	165.00 Fahrenheit	
WARM WATER	HANDSINK	100.00 Fahrenheit	
PREPARED HOTPOT MEALS	2-DOOR UPRIGHT REFRIGERATOR	41.00 Fahrenheit	41 - 52F, COOLING FOR ONE HOUR
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
CHLORINE	DISHWASHER	50.00 PPM	
CREAM, MILK	FRONT REACH-DOWN REFRIGERATOR	40.00 Fahrenheit	
BROTHS	UPRIGHT 2-DOOR REFRIGERATOR, REAR AREA	45.00 Fahrenheit	
RAW EGGS	2-DOOR UPRIGHT REFRIGERATOR	39.00 Fahrenheit	
RAW SLICED MEATS	PREP INSERT, COOKING AREA	33.00 Fahrenheit	
VEGETABLES, MUSHROOMS, TOMATOES, TOFU	WALK-IN REFRIGERATOR	41.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted to assess the major violations listed above. 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.

Note: Whenever food has been prepared or heated so that it becomes PHF, it shall be rapidly cooled:

- From 135°F to 70°F in 2 hours, AND
- From 70°F to 41°F in 4 hours

Potentially hazardous foods must be rapidly cooled using one or more of the following methods:

- Placing the food in shallow pans
- Separating the food into smaller or thinner portions
- Using rapid cooling equipment
- Using containers that facilitate heat transfer
- Adding ice as an ingredient
- Using ice paddles
- Inserting appropriately designed containers in an ice bath and stirring frequently

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 **8/26/2025**. 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: David Nguyen
Supervisor

Signed On: August 12, 2025