

**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**

<b>Facility</b> FA0289138 - DOLCE ESPRESSO III		<b>Site Address</b> 2268 SENTER RD 156, SAN JOSE, CA 95112		<b>Inspection Date</b> 12/04/2025	
<b>Program</b> PR0433515 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			<b>Owner Name</b> LE, MINH		<b>Inspection Time</b> 13:30 - 14:30
<b>Inspected By</b> MARCELA MASRI	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> MING LE		<b>FSC</b>	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>100</b>
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RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				

  

GOOD RETAIL PRACTICES	OUT	COS

**Comments and Observations**

**Major Violations**

No major violations were observed during this inspection.

**Minor Violations**

No minor violations were observed during this inspection.

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	

**Overall Comments:**

**FOLLOW UP INSPECTION FROM 12/3/25 IN WHICH THE HOT WATER WAS AT 96F AT THE HAND WASH SINK, FOOD PREP SINK AND THE 3 COMPARTMENT SINK. ALSO, THERE WERE CABLES INSIDE THE HAND WASH SINK IN THE FRONT SERVICE AREA. FOUND A TABLE IN FRONT OF THE SECOND HAND WASH SINK IN THE BACK FOOD PREP AREA AND A TABLE STORED IN FRONT OF THE HAND WASH SINK BLOCKING ITS ACCESS.**

**FINDINGS: THESE VIOLATIONS WERE CORRECTED.**

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 **12/18/2025**. 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:** MING LE  
 MANAGER  
**Signed On:** December 04, 2025