

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 FA0269043 - BOBO DRINKS, INC | | Site Address 779 STORY RD 80, SAN JOSE, CA 95122 | | Inspection Date 07/01/2025 | |
| Program PR0399925 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | | | Owner Name TRINH, STEVEN | | Inspection Time 10:00 - 11:00 |
| Inspected By HENRY LUU | Inspection Type ROUTINE INSPECTION | Consent By THAN | | FSC Not Available | |

| |
|---|
| Placard Color & Score GREEN 77 |
|---|

| RISK FACTORS AND INTERVENTIONS | IN | OUT | | COS/SA | N/O | N/A | PBI |
|---|----|-------|-------|--------|-----|-----|-----|
| | | Major | Minor | | | | |
| K01 Demonstration of knowledge; food safety certification | | | X | | | | N |
| K02 Communicable disease; reporting/restriction/exclusion | X | | | | | | |
| K03 No discharge from eyes, nose, mouth | X | | | | | | S |
| K04 Proper eating, tasting, drinking, tobacco use | X | | | | | | |
| K05 Hands clean, properly washed; gloves used properly | | | | | X | | |
| K06 Adequate handwash facilities supplied, accessible | | | X | | | | N |
| K07 Proper hot and cold holding temperatures | 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 | | | | | | 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 | X | |
| K28 Fruits and vegetables washed | | |
| K29 Toxic substances properly identified, stored, used | X | |
| 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 | X | |
| K37 Vending machines | | |
| K38 Adequate ventilation/lighting; designated areas, use | X | |
| 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 | X | |
| K46 No unapproved private home/living/sleeping quarters | | |
| K47 Signs posted; last inspection report available | X | |

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| K48 | Plan review | |
| K49 | Permits available | |
| K58 | Placard properly displayed/posted | |

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Five-year Food Safety Certified (FSC) manager certificate unavailable for review. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

Employees' three-year food handler cards unavailable for review.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: Hand wash station in the kitchen lacked paper towels. Napkins were provided in lieu inside a basket below the towel dispenser.

Employee later provided paper towels, however, was unable to open the dispenser.

Paper towels were maintained outside of dispenser at the hand wash station inside the restroom.

[CA] Single-use sanitary towels shall be provided in dispensers to prevent potential contamination.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Observed tomatoes maintained inside the food preparation refrigerator at the cook line with visible mold growth on the outside.

[CA] Moldy food shall be removed immediately from use.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Flats of raw shelled eggs maintained above fruits inside the two-door upright refrigerator.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Bucket of white powdered detergent maintained in bucket opened and without labels between the food preparation refrigerator and the three-compartment sink.

[CA] Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens. Keep bucket of detergent closed.

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

Inspector Observations: Heavy accumulation of grease and food residue observed on the side of the deep fryer and stove.

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

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

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Inspector Observations: *Observed linen used to cover food inside the food preparation refrigerator across from the dough preparation area.*

[CA] *Linen shall not be used in contact with food unless they are used to line a container for the service of foods and are replaced each time the container is refilled for a new consumer and laundered prior to reuse.*

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

Inspector Observations: *Observed two electrical waffle makers maintained in the dining area.*

[CA] *Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.*

Observed walls and ceiling panels in the kitchen around the ventilation hood heavily stained.

[CA] *Ensure approved exhaust hood is working properly as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.*

Insufficient lighting provided in the kitchen.

[CA] *In every room and area in which any food is prepared, manufactured, processed or prepackaged or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided.*

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

Inspector Observations: *Observed heavy accumulation of flour and debris on floors at the cookline: underneath the dough preparation table and cook line, beneath the counter adjacent to the food preparation refrigerators.*

Observed walls and ceiling panels in the kitchen around the ventilation hood heavily stained.

[CA] *Walls and/or floors in food preparation area shall be kept clean. Regularly clean under equipment to prevent accumulation of debris.*

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: *Permit is not posted in visible location.*

[CA] *The health permit issued by this department shall be posted in a conspicuous place in the food facility.*

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

| Item | Location | Measurement | Comments |
|------------------|--------------------------------|-------------------|----------|
| Fancy pork | Food preparation refrigerator | 41.00 Fahrenheit | |
| Pate | Food preparation refrigerator | 40.00 Fahrenheit | |
| Popcorn chicken | Food preparation refrigerator | 40.00 Fahrenheit | |
| Raw shelled eggs | Two-door upright refrigerator | 39.00 Fahrenheit | |
| Cut tomato | Food preparation refrigerator | 40.00 Fahrenheit | |
| Cheese | Merchandiser refrigerator | 41.00 Fahrenheit | |
| Warm water | Hand wash sinks | 105.00 Fahrenheit | |
| Raw beef | Food preparation refrigerator | 39.00 Fahrenheit | |
| Half n half | Two-door reach-in refrigerator | 43.00 Fahrenheit | |
| Hot water | Three-compartment sink | 120.00 Fahrenheit | |
| Prepackaged tofu | Merchandiser refrigerator | 40.00 Fahrenheit | |
| Milk | Food preparation refrigerator | 40.00 Fahrenheit | |
| Cut watermelon | Two-door upright refrigerator | 40.00 Fahrenheit | |
| Raw shelled eggs | Food preparation refrigerator | 41.00 Fahrenheit | |
| Fancy pork | Two-door upright refrigerator | 41.00 Fahrenheit | |

Overall Comments:

- *Facility has changed name from Bobo Drinks to Cafe Quan 2 Restaurant.*

- *Owner had contacted this Division notifying of the facility name changed, however, has failed to provide current business tax*

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license to show current ownership.

- Submit necessary documentation by 7/7/2025 to verify that ownership has not changed and/or submit facility evaluation request for ownership change.

- If ownership has changed, failure to submit application within timely manner will result in penalties and up to facility closure.

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 **7/15/2025**. 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: Than S.
Employee

Signed On: July 01, 2025