

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 FA0253553 - BAYLEAF TEA		Site Address 367 CYPRESS DR 120, MILPITAS, CA 95035	Inspection Date 06/05/2025
Program PR0369170 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09		Owner Name BAYLEAF-TEA LLC	Inspection Time 14:35 - 15:15
Inspected By JENNIFER RIOS	Inspection Type LIMITED INSPECTION	Consent By HUE	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

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

Inspector Observations: Oat milk and two containers of heavy whipping cream measured in the temperature danger zone for more than 4 hours. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Items were VC&D

Minor Violations

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

Inspector Observations: Observed flies in preparation area. [CA] Maintain facility free of vermin.

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: 1. Ninja air fryer, a waffle maker, and an insignia reach in freezer do not appear to have sanitation certification to be used in a food facility. [CA] Food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

Facility must submit specifications to district staff by 06/12/2025 for the above mentioned food equipment for approval. If sanitation approval cannot be supplied, the equipment will need to be removed from food facility.

2. Under counter reach in fridge ambient air measured 49F. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

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

Inspector Observations: Observed handle of ice scoop in contact with ice. [CA] Handle to ice scoop shall be stored so that it is not in direct contact with ice.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Sugar cane juicer does not have sanitation certification and has not gone through DEH Plan Check for approval. [CA] Discontinue use of sugar cane juicer. Remove sugar cane juicer from facility or submit plans to DEH Plan Check for approval of equipment.

Must be submitted 06/12/2025.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Milk	Reach in fridge	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Ambient air	Reach in freezer	7.00 Fahrenheit	
Heavy whipping cream	Under counter reach in	49.00 Fahrenheit	
Oat milk	Under counter reach in	50.00 Fahrenheit	
Quaternary ammonia	Three compartment sink	300.00 PPM	
Warm water	Handwash	100.00 Fahrenheit	
Heavy whipping cream	Under counter reach in	48.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Warm water	Restroom handwash	100.00 Fahrenheit	
Tea	Under counter reach in	36.00 Fahrenheit	
Ambient air	Under counter reach in	49.00 Fahrenheit	

Overall Comments:

Beastea located at 2785 El Camino Real, Santa Clara provide ingredients for the banh mi.

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Brew and Bahn Mi Cafe

NEW OWNER: Brew and Bahn Mi Cafe Inc.

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

The permit category for this facility is FP09. An invoice for the permit fee in the amount of \$1304 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: 07/01/2025 - 06/30/2026 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 06/05/2025*

**Permit condition: INDUCTION COOK TOP WITHOUT HOOD IS CONDITIONALLY APPROVED FOR BOILING BOBA ONLY.*

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

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 **6/19/2025**. 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.

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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: Hue Nguyen

Owner

Signed On: June 05, 2025