

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 FA0303144 - TEA PALACE		Site Address 581 W ALMA AV, SAN JOSE, CA 95125	Inspection Date 07/28/2023
Program PR0445530 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name MARTIN VEGA	Inspection Time 12:30 - 13:15
Inspected By GUILLERMO VAZQUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By LETTY H.	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 07/24/2023

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 07/28/2023

Cited On: 07/24/2023

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

Compliance of this violation has been verified on: 07/28/2023

Cited On: 07/24/2023

K14 - 8 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

Compliance of this violation has been verified on: 07/28/2023

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Tea	Reach in front	39.00 Fahrenheit	
Sanitizer (Chlorine)	3-Compartment	100.00 PPM	
Milk	Reach in front	38.00 Fahrenheit	

Overall Comments:

This is a follow up inspection to verify that all major violations mentioned on 7/24/23 have been addressed. Major violations have been addressed and found within compliance:

- K05: Hands clean, properly washed; gloves used properly. Employees are using gloves properly at the time of inspection. Went over the importance of remove gloves if raw foods are handled and tasks are changed. Also in washing hands before getting new gloves.

- K07: Proper hot and cold holding temperatures. Per PIC, they will be keeping the boba hot and not be using TPHC, Keep at 135°F above at all times. Failure to comply may result in enforcement action. Refrigeration in the front had PHFs measured below 41°F at the time of inspection. See measured observations.

- K14: Food contact surfaces clean, sanitized. 3-Compartment sink was set up at the time of inspection. See measured observations. Went over the importance of wash, rinse, sanitizing equipment. Provided decal for washing.

Continue on working on all other violations mentioned on 7/24/23 inspection report.

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 **8/11/2023**. 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: Letty H.
PIC

Signed On: July 28, 2023