

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 FA0250510 - TEA ERA CAFE	Site Address 6205 SANTA TERESA BL, SAN JOSE, CA 95119	Inspection Date 11/12/2025
Program PR0360807 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name DANNY HAN	Inspection Time 17:00 - 17:30
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By SALLY

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 11/05/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 11/12/2025

Cited On: 11/12/2025

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

Inspector Observations: Observed potentially hazardous food located on a food prep surface that measured in the temperature danger zone (3 tubs of raw chicken 71F). [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Minimize the amount of preparation time and put food back into refrigeration when not actively preparing. [COS] PIC put chicken into refrigerator.

Follow-up By
11/18/2025

Cited On: 11/12/2025

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

Inspector Observations: Observed potentially hazardous food that was subject to TPHC and was not time marked properly (boba 78F marked for 11am-3pm, PIC stated new boba was put out at 4pm). [CA] Ensure PHFs subject to time control are properly time marked and discarded at the end of the 4 hour mark. [SA] PIC time marked the boba 4-8pm.

Follow-up By
11/18/2025

Cited On: 11/05/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

This violation found not in compliance on 11/12/2025. See details below.

Cited On: 11/12/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Observed potentially hazardous food cooling in the food prep cold hold unit (cooked vegetables 56F). [CA] Ensure cooling PHFs are properly cooled from 135F to 70F within 2 hours and from 70F to 41F within 4 hours. Discontinue using the food prep cold hold unit as cooling location (use walk-in or reach-in units). [SA] PIC will discard by 7pm since the vegetables were cooked at 3pm.

Follow-up By
11/18/2025

Minor Violations

Cited On: 11/05/2025

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

Compliance of this violation has been verified on: 11/12/2025

Measured Observations

Item	Location	Measurement	Comments
raw chicken	3 comp sink	36.00 Fahrenheit	
boba	food prep surface	78.00 Fahrenheit	
cooked vegetables	food prep cold hold	56.00 Fahrenheit	
hot water	handwash	100.00 Fahrenheit	
raw chicken	food prep surface	71.00 Fahrenheit	

Overall Comments:

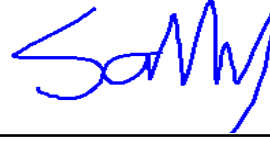
OFFICIAL INSPECTION REPORT

Facility FA0250510 - TEA ERA CAFE	Site Address 6205 SANTA TERESA BL, SAN JOSE, CA 95119	Inspection Date 11/12/2025
Program PR0360807 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name DANNY HAN	Inspection Time 17:00 - 17:30

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 **11/26/2025**. 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: Sally Chu
Employee
Signed On: November 12, 2025