

# 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 FA0286066 - ARISAN TEA & COFFEE HOUSE		Site Address 979 STORY RD 7012, SAN JOSE, CA 95122		Inspection Date 12/04/2024	
Program PR0428908 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ARISAN		Inspection Time 10:30 - 11:20
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By NGAN N.	FSC Ngan Nguyen 02/19/2025	

Placard Color & Score
<b>GREEN</b>
<b>96</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
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						S
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records	X						S
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						N
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		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
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		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		X
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		X
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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<b>K48</b> Plan review		
<b>K49</b> Permits available		
<b>K58</b> Placard properly displayed/posted		

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: Observed minor pooling of water below the waste drain of the dump sink at the front service area.**

**[CA] Investigate cause and repair plumbing fixture and maintain in clean and good repair. Liquid waste must drain into a floor sink or other approved type of receptor.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: Employees' personal belongings observed stored on the storage rack for clean equipment and food.**

**[CA] Employee's personal effects (cell phone, car keys, and jackets) shall be stored in employee lockers or other designated areas for employee storage.**

### Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

### Measured Observations

Item	Location	Measurement	Comments
Warm water	Hand wash sinks	100.00 Fahrenheit	>100F + on all hand sinks
Hot water	Dump sink	121.00 Fahrenheit	
Raw shelled eggs	One-door upright refrigerator	39.00 Fahrenheit	
Cream cheese	One-door upright refrigerator	37.00 Fahrenheit	
Pastries	Display case	39.00 Fahrenheit	
Hot water	Three-compartment sink	127.00 Fahrenheit	
Laughing Cow cheese	One-door upright refrigerator	38.00 Fahrenheit	
Milk tea	Food preparation refrigerator	40.00 Fahrenheit	
Milk	One-door upright refrigerator	38.00 Fahrenheit	
Hot water	Food preparation sink	125.00 Fahrenheit	

### Overall Comments:

#### OWNERSHIP CHANGE INFORMATION

**NEW FACILITY NAME:** Arisan Tea & Coffee House

**NEW OWNER:** Arisan

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

**The permit category for this facility is FP13. An invoice for the permit fee in the amount of \$1,148.00 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: 01/01/2025 - 12/31/2025 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.**

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**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 12/04/2024**

**\*Permit condition: Approval of induction burner is for reheating pearls and toppings that do not produce grease-laden vapors. If there is a future change in menu or operation, or the cooking system use causes any sanitation, ventilation or safety problem, the exhaust hood exemption may be revoked and an approved mechanical exhaust system must be installed, or the unit removed. Ventilation problems include, but are not limited to, excess heat in the facility that results in uncomfortable work conditions for employees. The exemption shall not be deemed to supersede any local building and fire code requirements.**

**\* Note:**

- In use preparation surfaces shall be cleaned and sanitized at least every 4 hours or as required.
- Time as a public health control (TPHC) written procedures provided to owner.
  - Form was completed during the inspection. A scanned copy was taken to maintain on facility record.
- Facility has commercial kitchen space to prepare baked goods. Provide signed copy of the kitchen rental agreement.

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 **12/18/2024**. 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




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**Received By:** Ngan N.  
Owner

**Signed On:** December 04, 2024