

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 FA0282187 - GONG CHA		Site Address 2200 EASTRIDGE LP 2000, SAN JOSE, CA 95122	Inspection Date 03/25/2026
Program PR0423326 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name QUYEN BANH	Inspection Time 12:00 - 12:50
Inspected By HENRY LUU	Inspection Type LIMITED INSPECTION	Consent By CHI N.	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Hand soap dispenser at the hand wash sink at the front service inoperable.

[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers.

**** Facility is not yet operating. PIC provided additional dispenser for replacement.**

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water at the food preparation sink measured at 109.3F. Hot water at the three-compartment ware wash sink measured at 108.5F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Minor leak observed below the left side dump sink at the front service area.

[CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system. Investigate cause and repair in an approved manner.

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 leaky faucet at the left dump sink at the front service area.

Hot water faucet at the right dump sink at the front service area inoperable at the time.

[CA] Repair plumbing fixture and maintain in clean and good repair.

[COS] Main water line for hot water faucet at the right dump sink was turned on. Water provided through faucet.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Ambient	Traulsen three-door upright refrigerator	35.00 Fahrenheit	
Warm water	Hand wash sink - front service	102.00 Fahrenheit	
Warm water	Hand wash sink - kitchen	105.00 Fahrenheit	
Ambient	M3 two-door preparation refrigerator	40.00 Fahrenheit	

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Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Tapioca Express
NEW OWNER: LMSJ9 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 \$664.00 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: 04/01/2026 - 03/31/2027 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 03/25/2026*

**Permit condition: N/A*

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

** Time as a public health control (TPHC) written procedures reviewed and provided to operator.*

** Tentative start date: May 2026.*

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 **4/8/2026**. 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: Minh L.
Owner
Signed On: March 25, 2026