

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 FA0230396 - HEYTEA		Site Address 372 BARBER LN, MILPITAS, CA 95035		Inspection Date 03/12/2026	
Program PR0330409 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name LIJUN HE		Inspection Time 11:20 - 13:20
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION	Consent By ETHAN		FSC Jiayao Wang 07/19/2026	

Placard Color & Score YELLOW 80

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						N
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures		X		X			N
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						S
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						S

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	X	
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
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		
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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K48	Plan review	X
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations:

Guava cloud, matcha cloud, cheese cloud, and pistachio cloud measured between 50F and 51F while maintained in the two door under-counter cooler at the front service area. Ambient of the unit measured 50F via probe. Per staff, items had been relocated to the cooler 45 minutes prior.

Follow-up By
03/17/2026

Guava cloud measured 56F while maintained in an improper ice bath on the counter at the front service line. Per staff, it had been taken out of refrigeration 30 minutes prior.

Matcha jelly measured 46F, and coconut jelly measured 49F while maintained in prep top inserts at the toppings station at the front service area. Per staff, items had been placed into the unit less than 30 minutes prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Items time labeled to be discarded by 2:30PM.

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Water measured at 92F maximum at the three compartment sink, and measured at 98F maximum from both dump sinks at the front service counter.

Follow-up By
03/17/2026

[CA] Facility shall be capable of providing water at minimum of 100F from the three compartment sink for the purpose of dishwashing.

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

[COS] Contractor arrived on-site and adjusted the diverter valve. Hot water remeasured at 122F from the three compartment dishwashing sink.

Minor Violations

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Facility observed utilizing a pearl cooker to cook boba pearls. Pearl cooker lacks any form of overhead ventilation.

[CA] Per the facility's permit condition issued during the final plan check inspection of the facility, facility shall utilize the existing hood to cook boba pearls only. Facility is in direct violation of facility permitting condition. Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Facility has installed an unapproved milk/tea mixing and dispensing machine. Numerous hoses observed extending into various containers of product.

Follow-up By
03/17/2026

[CA] Facility shall submit photos and specs to DEH Plan Check at dehplancheck@deh.sccgov.org. Failure to comply will result in the machine being impounded.

Performance-Based Inspection Questions

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Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
frozen grapefruit juice	upright freezer - left	12.00 Fahrenheit	
frozen cheese foam	two-door upright cooler - back kitchen entrance	31.00 Fahrenheit	
water	dump sinks - front service	98.00 Fahrenheit	
water	three compartment sink	92.00 Fahrenheit	remeasured at 122F
ambient	prep cooler	41.00 Fahrenheit	
pistachio cloud	under-counter cooler - front service	50.00 Fahrenheit	
frozen mango	upright freezer - far left	11.00 Fahrenheit	
coconut drink	under-counter cooler - back kitchen	40.00 Fahrenheit	
ambient	under-counter cooler - front service	50.00 Fahrenheit	
milk	under-counter cooler - back kitchen	41.00 Fahrenheit	
warm water	hand sink - kitchen	110.00 Fahrenheit	
frozen grapefruit juice	upright freezer - right	12.00 Fahrenheit	
matcha jelly	prep cooler	46.00 Fahrenheit	
coconut milk jelly	prep cooler	49.00 Fahrenheit	
grapefruit juice	two-door upright cooler - back kitchen entrance	40.00 Fahrenheit	
warm water	bathroom hand sink	179.00 Fahrenheit	
sago	prep cooler	41.00 Fahrenheit	
frozen mango juice	upright freezer - far right	9.00 Fahrenheit	
frozen glutinous rice	two-door upright freezer - far back kitchen	9.00 Fahrenheit	

Overall Comments:

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

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 **3/26/2026**. 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.

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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: _____
Signature not captured

Signed On: March 12, 2026