

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 FA0300539 - TIGER TEA & JUICE		Site Address 1706 OAKLAND RD 25, SAN JOSE, CA 95131		Inspection Date 01/15/2025	
Program PR0441170 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name CHENGHU XIANYU		Inspection Time 12:10 - 13:25
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By TYLER AND RICKY	FSC JINGYA ZHANG 01/05/2030		

Placard Color & Score

GREEN
90

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		
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records		X		X			N
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						
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						
K45	Floor, walls, ceilings: built, maintained, clean						
K46	No unapproved private home/living/sleeping quarters						
K47	Signs posted; last inspection report available						

OFFICIAL INSPECTION REPORT

Facility FA0300539 - TIGER TEA & JUICE	Site Address 1706 OAKLAND RD 25, SAN JOSE, CA 95131	Inspection Date 01/15/2025
Program PR0441170 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name CHENGHU XIANYU	Inspection Time 12:10 - 13:25
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: *Per operator, Time as a Public Health Control (TPHC) is used for the cooked boba (operator stated boba expires every 3 hours) but no time-marking was observed.*

[CA] *When using TPHC, foods must be IMMEDIATELY time-marked.*

[COS] *Boba was time-labeled to be discarded at the 3-hour mark.*

Minor violation: *TPHC was being used for the boba pearls, but no written procedures were available upon request.*

[CA] *When using TPHC, written procedures must be available for review.*

Note: *Provided TPHC form.*

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: *In the front prep area: observed drain pipe extended into the floor sink.*

[CA] *Maintain a minimum 1-inch air gap between the drain pipes and the floor sink to prevent wastewater backflow.*

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
WARM WATER	HANDWASH SINK	100.00 Fahrenheit	
COOKED BOBA	COUNTERTOP	88.00 Fahrenheit	
AMBIENT TEMPERATURE OF REFRIGERATOR	3-DOOR UNIT	40.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK, PREP SINK	120.00 Fahrenheit	
MILK	REACH-DOWN REFRIGERATORS	40.00 Fahrenheit	

Overall Comments:

Tiger Tea & Juice - Routine inspection for COO.

OWNERSHIP CHANGE INFORMATION:

NEW FACILITY NAME: TIGER TEA AND JUICE

NEW OWNER: A TEA Z LLC

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 \$652.00 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: 02/01/2025 - 01/31/2026

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 1/15/2025**

OFFICIAL INSPECTION REPORT

Facility FA0300539 - TIGER TEA & JUICE	Site Address 1706 OAKLAND RD 25, SAN JOSE, CA 95131	Inspection Date 01/15/2025
Program PR0441170 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name CHENGHU XIANYU	Inspection Time 12:10 - 13:25

***Permit condition: THE INDUCTION COOKER IS CONDITIONALLY APPROVED WITHOUT AN EXHAUST HOOD FOR HEATING PRE-COOKED ITEMS/BOBA ONLY. FUTURE VENTILATION OR SANITATION PROBLEMS MAY REQUIRE AN EXHAUST HOOD BE INSTALLED OR THE COOKER REMOVED.**

***All food employees must have valid food handler cards within 30 days from hire date.**

Note: discussed and provided TPHC written procedures form.

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 **1/29/2025**. 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: Jingya Zhang
CEO
Signed On: January 15, 2025