

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 FA0274880 - UME TEA	Site Address 450 GREAT MALL DR 139A, MILPITAS, CA 95035	Inspection Date 10/19/2026
Program PR0415489 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name ZUODA WANG	Inspection Time 15:25 - 16:15
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By ELAINE

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/08/2026

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

Compliance of this violation has been verified on: 10/19/2026

Cited On: 10/08/2026

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

Compliance of this violation has been verified on: 10/19/2026

Cited On: 10/08/2026

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Compliance of this violation has been verified on: 10/19/2026

Minor Violations

Cited On: 10/08/2026

K48 - 2 Points - Plan review unapproved; 114380

Compliance of this violation has been verified on: 10/19/2026

Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	three compartment sink	100.00 PPM	
watermelon slurry	prep cooler - front service	41.00 Fahrenheit	
warm water	hand sink	100.00 Fahrenheit	
pre-cooked fried chicken	upright freezer	17.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
tofu	prep cooler - back kitchen	40.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted 10/08/2026.

Compliance of the following has been verified:

K07M: Improper hot and cold holding temperatures

- Observed no holding violations at the time of inspection. Watermelon slurry in the lower portion of the prep cooler measured at 41F. Observed no potentially hazardous foods held in ice baths at the time of inspection.

K08M: Improperly using time as a public health control:

- Observed all potentially hazardous foods subjected to time as a public health control (cooked taro, sticky rice, mochi, and boba pearls) properly time labeled. Staff present were able to answer questions pertaining to TPHC. Observed new TPHC SOP's taped to the wall at the front service area.

K14M: Food contact surfaces unclean/unsanitized:

- Chlorine sanitizer in the three compartment sink measured 100 ppm. Per manager, staff are now properly washing and sanitizing utensils that contact potentially hazardous foods every 4 hours.

Compliance of the following was also verified:

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- Chlorine test strips were available
- Observed food preparation being conducted in the dedicated food preparation sink
- Observed proper use and storage of wiping cloths
- Observed leak in the pipe underneath the warewashing sink has been repaired

- Facility has removed all raw chicken from the facility. Facility is now heating pre-cooked chicken in the ventless fryers. Permit condition compliance verified. Discussed with manager and staff present.

Compliance of cited violations has been verified.

Facility re-issued a Green "Pass".

Continue to maintain compliance of the violations cited during the last routine inspection.

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 **11/2/2026**. 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: Elaine
Manager

Signed On: October 19, 2026