

**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**

<b>Facility</b> FA0213284 - BOBA TEA		<b>Site Address</b> 1053 E EL CAMINO REAL, SUNNYVALE, CA 94087		<b>Inspection Date</b> 05/14/2025	
<b>Program</b> PR0452447 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			<b>Owner Name</b> CHIRAGKUMAR PATEL		<b>Inspection Time</b> 15:15 - 16:45
<b>Inspected By</b> SUKHREET KAUR	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> CHIRAG	<b>FSC Not Available</b>		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>82</b>

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						
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				
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records					X		
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	X	
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		
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 FA0213284 - BOBA TEA	Site Address 1053 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 05/14/2025
Program PR0452447 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name CHIRAGKUMAR PATEL	Inspection Time 15:15 - 16:45
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: Measured brown sugar boba at 69F.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[COS] PIC used TPHC method (time as public health control) with a time sticker to ensure boba will be used or any left overs will discarded within 4 hours from when it was taken out temperature control.**

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: Lack of a food manager certificate and food handler cards for employees.**

**[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.**

**Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

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

**Inspector Observations: Lack of soap at front hand wash sink, another hand wash sink available in close proximity.**

**[CA] Provide soap in dispenser at all times.**

**[COS] PIC refilled the soap dispenser.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: Lack of chlorine test strips.**

**[CA] Provide chlorine test strips.**

K48 - 2 Points - Plan review unapproved; 114380

**Inspector Observations: Observed facility using a hot plate to cook brown sugar boba. The facility was not originally approved to use the hot plate when it went through plan check.**

**Discontinue use of hot plate until it is approved by plan check.**

**[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at [www.ehinfo.org](http://www.ehinfo.org) to obtain plan check requirements.**

### Performance-Based Inspection Questions

N/A

### Measured Observations

Item	Location	Measurement	Comments
Milk	Under counter refrigerator	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Boba	On prep unit prep table	69.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	

### Overall Comments:

**Owner notified that he is planning to sell sandwiches at the facility. Please provide plans to DEH Plan Check at [dehplancheck@deh.sccgov.org](mailto:dehplancheck@deh.sccgov.org) for approval prior to any remodeling or installations.**

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0213284 - BOBA TEA	<b>Site Address</b> 1053 E EL CAMINO REAL, SUNNYVALE, CA 94087	<b>Inspection Date</b> 05/14/2025
<b>Program</b> PR0452447 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	<b>Owner Name</b> CHIRAGKUMAR PATEL	<b>Inspection Time</b> 15:15 - 16:45

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 **5/28/2025**. 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:** CHIRAG  
OWNER

**Signed On:** May 14, 2025