

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 FA0283530 - HEY TEA		Site Address 19469 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 09/30/2025
Program PR0425306 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09		Owner Name HTCU LLC	Inspection Time 15:25 - 16:10
Inspected By PRINCESS LAGANA	Inspection Type LIMITED INSPECTION	Consent By CAYLUS	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

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: No air gap provided between ice machine drain line and floor sink.

[CA]: Provide 1 inch air gap between the mentioned water line outlet and the flood level rim of a floor drain to prevent contamination that may be caused by backflow or back siphonage.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: 1. *REPEAT VIOLATION* Under counter dish machine observed under drain board of the three compartment sink. Dish machine installed without plan submission to and approval from DEH Plan Check. Violation also noted on routine inspection report on 09/09/2025.

2. Previous ice maker (Snooker model# SK529) was replaced with a new ice maker (Snooker model# XC-1000T) without DEH Plan Check approval.

[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 to obtain plan check requirements.

[SA]: 1. Under counter dish machine impounded.

**Submit plans to DEH Plan Check regarding under counter dish machine OR remove unit.
 Submit plans to DEH Plan Check regarding new ice maker.**

Plan submission to DEH Plan Check regarding installation of hand wash sink shall be completed by 10/30/2025.

Plan check consultation hours are Monday through Friday 7:30AM-10AM and afternoon by appointment only at address above.

**Additional information on Plan Check Program is available at
<https://www.sccgov.org/sites/cpd/programs/pcp/Pages/home.aspx>**

**Plan Check technical questions can be addressed via:
 phone: 408-918-3400
 email: dehplancheck@deh.sccgov.org**

Follow-up By 10/30/2025

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Limited inspection regarding fire suppression system above ice maker being activated.

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During inspection:

- Per PIC, no food contamination occurred during the incident on 09/25/2025 at around 3 am.
- Per PIC, all the equipment, work stations, and food contact surfaces were cleaned and sanitized prior to re-opening for service on 09/25/2025.
- PIC stated their vendor checked and reset ansul/fire suppression system today and received confirmation that it is working properly.
- Specialist observed the kitchen area to be cleaned and no presence of chemicals/fumes.
- Specialist provided "After a Fire: Cleaning Up Your Food Facility" guidance to PIC.

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 **10/14/2025**. 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: Marvin Fick
Regional Operations Manager

Signed On: September 30, 2025