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 FA0258721 - TEA VILLA		Site Address 2200 EASTRIDGE LP K0004, SAN JOSE, CA 95122		Inspection Date 09/13/2022
Program PR0378941 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC		- FP09	Owner Name TEA VILLA LLC	Inspection Time 15:35 - 16:10
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By HONG		



Comments and Observations

Major Violations

Cited On: 08/19/2022

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

This violation found not in compliance on 09/13/2022. See details below.

Cited On: 08/30/2022

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

This violation found not in compliance on 09/13/2022. See details below.

Cited On: 09/13/2022

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Hand washing station was present inside facility, however station has not been installed to provide an operable hand washing station for employees. [CA] All food facilities shall provide an operable handwashing station. [SA] Utilize left most basin of the three-compartment sink for hand washing.

Follow-up By 09/20/2022

Cited On: 08/19/2022

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

Compliance of this violation has been verified on: 08/30/2022

Cited On: 08/19/2022

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Compliance of this violation has been verified on: 08/30/2022

Cited On: 09/13/2022

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations: Facility resumed preparation and selling of spam musubi.

Follow-up By 09/20/2022

Facility has been repeatedly informed and ordered to cease and desist cooking and cooling of food under permit. Violation has been documented:

- Routine inspection 10/27/2020
- Routine inspection 9/23/2021
- Limited inspection 10/05/2021
- Follow-up inspection 01/04/2022
- Routine inspection 08/12/2022
- Follow-up inspection 08/19/2022.

[CA] Immediately cease and desist preparation/sale of rice and spam at this facility. Facility is not approved under current health permit to prepare said item. [COS] Employee VC&D items.

Minor Violations

N/A

Measured Observations

N/A

OFFICIAL INSPECTION REPORT

Facility	Site Address	K0004, SAN JOSE, CA 95122	Inspection Date
FA0258721 - TEA VILLA	2200 EASTRIDGE LP		09/13/2022
Program PR0378941 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC		Owner Name TEA VILLA LLC	Inspection Time 15:35 - 16:10

Overall Comments:

- On-site for chargeable follow-up inspection to verify re-installation of hand wash station that was removed by mall management (per owner, Lam Ha)
 - This Division spoke with Eastridge Mall management on 9/6/2022 to verify allegations.
- Per maintenance manager, hand wash station was disconnected due to issues with plumbing causing a leak at the facility directly below Tea Villa.
- Hand washing station was placed outside of facility for numerous days and was never re-installed. Management moved hand sink from outside of facility to storage.
- Per maintenance, repairs of the plumbing and installation of the hand washing station will fall under the responsibility of the owner.
- Two major violations were observed during the follow-up inspection see violations above.
- A second chargeable follow-up inspection will be conducted to verify compliance of major violations.
- Contact district inspector to discussed impounding of unapproved equipment.

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 9/27/2022. 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

100%

Signed On:

Received By: Hong

PIC

September 13, 2022