

# 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<br>FA0211729 - UME TEA                                          | Site Address<br>2215 THE ALAMEDA, SANTA CLARA, CA 95050 | Inspection Date<br>12/15/2025    |
| Program<br>PR0306788 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name<br>ZUODA WANG                                | Inspection Time<br>15:45 - 16:30 |
| Inspected By<br>KATHY VO                                                 | Inspection Type<br>FOLLOW-UP INSPECTION                 | Consent By<br>PEILING CEN        |

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 12/11/2025

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

**Compliance of this violation has been verified on: 12/15/2025**

Cited On: 12/11/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Compliance of this violation has been verified on: 12/15/2025**

Cited On: 12/11/2025

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: 12/15/2025**

#### Minor Violations

N/A

#### Measured Observations

| Item                 | Location                     | Measurement      | Comments |
|----------------------|------------------------------|------------------|----------|
| milk                 | 2-door under counter         | 41.00 Fahrenheit |          |
| precooked chicken    | 2-door under counter freezer | 29.00 Fahrenheit |          |
| milk                 | 1-door upright cooler        | 41.00 Fahrenheit |          |
| sanitizer (chlorine) | 3-compartment sink           | 100.00 PPM       |          |

#### Overall Comments:

*On-site to conduct a follow-up to the previous routine inspection (dated 12/11/2025).*

*The following major violations have been corrected:*

- *K07: Improper holding temperatures. During inspection, verified that boba, sticky rice, and mochi stored on the preparation counter are time marked to be discarded within 4 hours of initial cooking. Ensure boba, sticky rice, and mochi are time marked as per TPHC procedures. TPHC documentation shall be kept on-site and be available for review at all times.*
- *K09: Improper cooling methods. No items cooling down at the time of inspection. Cooked toppings will be properly cooled down in refrigeration units or time marked as per TPHC procedures.*
- *K14: Food contact surfaces unclean and unsanitized. Verified that the 3-compartment sink was properly set up with sanitizing solution at the time of inspection. Discussed proper washing, rinsing, and sanitizing procedures with PIC.*

*NOTE: Observed facility has discontinued cooking of raw chicken in the AutoFry unit as per permit condition. Confirmed facility has obtained frozen chicken for reheating in the AutoFry unit.*

*Facility has earned a "PASS" for this inspection. Continue to address remaining violations as cited on the routine inspection report.*

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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 **12/29/2025**. 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 |



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**Received By:** Peiling Cen  
Manager

**Signed On:** December 15, 2025