

# 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 FA0260189 - TEASOCIETY		Site Address 1658 E CAPITOL EX, SAN JOSE, CA 95121		Inspection Date 11/16/2023	
Program PR0381313 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name PHU NGUYEN		Inspection Time 12:00 - 14:00
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION		Consent By SARA TRAN	FSC Not Available	

Placard Color & Score
<b>GREEN</b>
<b>69</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						S
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	X			S
K07 Proper hot and cold holding temperatures		X		X			S
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				S
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	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
K31 Consumer self service does prevent contamination	X	
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	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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	X	
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48	Plan review	
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: FOUND 2 MEAL PLATES: EGGROLLS AND SPRING ROLLS WITH NO TIME AND DATE MARKS AT ROOM TEMPERATURE 70F AT THE FRONT COUNTER. [CA] KEEP POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. OR USE TIME AS A PUBLIC HEALTH CONTROL FOR UP TO 4 HOURS THEN DISCARD THE REMAINING FOOD AFTER THE 4 HOURS. NOTE; AN APPLICATION WAS RECEIVED FROM THE OPERATOR.**

### Minor Violations

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

**Inspector Observations: MISSING THE FOOD SAFETY CERTIFICATE AND FOOD HANDLERS CARDS. [CA] PROVIDE FOOD SAFETY CERTIFICATE FOR MANAGER AND FOOD HANDLER'S CARDS FOR THE REST OF THE FOOD EMPLOYEES.**

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

**Inspector Observations: FOUND A JUG WITH WATER STORED INSIDE THE HAND WASH SINK IN THE KITCHEN. [CA] KEEP THE HAND WASH SINK ACCESSIBLE AT ALL TIMES. COS**

K14 - 3 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

**Inspector Observations: FOUND A LARGE RACK WITH SHELVES STORING WORKING CONTAINERS AND EMPTY PLASTIC BOTTLES STORED IN FRONT OF THE 3 COMPARTMENT SINK PARTIALLY BLOCKING ITS ACCESS. [CA] REMOVE THE SHELVING UNIT TO HAVE COMPLETE ACCESS TO THE 3 COMPARTMENT SINK.**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: FOUND A LARGE OPEN BAG OF SUGAR IN THE DRY STORAGE AREA. [CA] ONCE OPENED, STORE ITS CONTENTS IN A FOOD GRADE CONTAINER WITH A LID AND LABEL.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: FOUND A BAG OF SUGAR STORED ON THE FLOOR IN THE DRY STORAGE ROOM. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.**

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

**Inspector Observations: FOUND THE SINGLE SERVE FORKS AND SPOONS STORED WITH THE EATING SIDE UP IN A CONTAINER AT THE FRONT SERVICE COUNTER. [CA] KEEP THE EATING SIDE DOWN TO AVOID OVERHEAD CONTAMINATION.**

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: MISSING THE CHLORINE TEST STRIPS. [CA] PROVIDE TEST STRIPS TO MEASURE THE CONCENTRATION OF CHLORINE SANITIZER 100 PPM.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: FOUND CLEAN POTS STORED BELOW THE PAPER TOWEL DISPENSER AT THE HAND WASH SINK. [CA] REMOVE THE CLEAN POTS AND DON'T STORE ANY FOOD OR FOOD RELATED ITEMS BELOW THE PAPER TOWEL DISPENSER TO AVOID WATER SPLASHINGS FROM REACHING THE CLEAN POTS.**

**FOUND A PLASTIC BOWL BEING USED AS A SCOOP FOR THE SUGAR. [CA] PROVIDE A FOOD GRADE WASHABLE SCOOP WITH A HANDLE AND KEEP THE HANDLE OUTSIDE THE FOOD.**

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K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: FOUND A NON WORKING LIGHT AT THE HOOD. [CA] REPAIR/REPLACE THE LIGHT.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: FOUND THE BACK DOOR OPEN. [CA] CLOSE THE DOOR TO AVOID INSECTS AND VERMIN FROM COMING INSIDE THE FACILITY.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

Item	Location	Measurement	Comments
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
CREAM	DESSERT REFRIGERATOR	32.00 Fahrenheit	
FLAN	REACH IN REFRIGERATOR	38.00 Fahrenheit	
MILK	REACH IN REFRIGERATOR	40.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
ICE SCREAM	REACH IN FREEZER	-3.00 Fahrenheit	
CHEESE	REACH IN FREEZER	-1.00 Fahrenheit	
EGGS	REACH IN REFRIGERATOR	37.00 Fahrenheit	
TOFU	REACH IN REFRIGERATOR	37.00 Fahrenheit	

## Overall Comments:

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 **11/30/2023**. 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:** SARA TRAN  
PIC

**Signed On:** November 16, 2023