

**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> FA0286749 - YI FANG TAIWAN FRUIT TEA		<b>Site Address</b> 1147 S DE ANZA BL, SAN JOSE, CA 95129	<b>Inspection Date</b> 04/28/2025
<b>Program</b> PR0430018 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		<b>Owner Name</b> YUXIN TRADING COMPANY I	<b>Inspection Time</b> 16:45 - 17:15
<b>Inspected By</b> FRANK LEONG	<b>Inspection Type</b> LIMITED INSPECTION	<b>Consent By</b> LHUNDRUP HO	

<b>Placard Color &amp; Score</b>
<b>YELLOW</b>
<b>N/A</b>

**Comments and Observations**

**Major Violations**

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

*Inspector Observations: In the kitchen area, observed taro, red bean, tea jelly, and grass jelly stored between 48F and 71F. Per operator, taro stored for an hour, and red bean, tea jelly, and grass jelly stored for 2 hours. Observed an improperly prepared ice bath where food containers are not submerged up the height of filled containers. Observed various types of oversized food containers stored in ice bath. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. Ice bath used to maintain potentially hazardous foods shall be setup where ice level meets the height of the filled containers. Facility shall use containers that may be easily submerged in the ice bath container. [SA] Operator moved food items into smaller containers, and properly submerged into ice bath.*

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

*Inspector Observations: In the kitchen area, observed taro, red bean, tea jelly, and grass jelly stored between 48F and 71F. Per operator, taro stored for an hour, and red bean, tea jelly, and grass jelly stored for 2 hours. Observed an improperly prepared ice bath where food containers are not submerged up the height of filled containers. Observed various types of oversized food containers stored in ice bath. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. Ice bath used to maintain potentially hazardous foods shall be setup where ice level meets the height of the filled containers. Facility shall use containers that may be easily submerged in the ice bath container. [SA] Operator moved food items into smaller containers, and properly submerged into ice bath.*

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

*Inspector Observations: Observed operator drop ice scoop on the floor and attempt to use scoop without properly cleaning and sanitizing equipment. [CA] Ensure all utensils and equipment are properly cleaned and sanitized using applicable sanitizer such as 100 PPM chlorine sanitizer OR 200 PPM quaternary ammonium sanitizer. [COS] Operator setup chlorine sanitizer compartment at the 3 compartment sink and properly cleaned and sanitized ice scoop.*

**Minor Violations**

No minor violations were observed during this inspection.

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
taro	ice bath	71.00 Fahrenheit	
watermelon	2 door reach in refrigerator	41.00 Fahrenheit	
milk	counter-top	38.00 Fahrenheit	
soy milk	reach in refrigerator	41.00 Fahrenheit	
chlorine sanitizer	3 compartment sink	100.00 PPM	
red bean	ice bath	50.00 Fahrenheit	
cream cheese	reach in refrigerator	44.00 Fahrenheit	
grass jelly	ice bath	52.00 Fahrenheit	
tea jelly	ice bath	48.00 Fahrenheit	

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0286749 - YI FANG TAIWAN FRUIT TEA	<b>Site Address</b> 1147 S DE ANZA BL, SAN JOSE, CA 95129	<b>Inspection Date</b> 04/28/2025
<b>Program</b> PR0430018 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	<b>Owner Name</b> YUXIN TRADING COMPANY USA LLC	<b>Inspection Time</b> 16:45 - 17:15

## 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 5/12/2025. 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:** LHUNDRUP HO  
BARISTA  
**Signed On:** April 28, 2025