

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 FA0256496 - MOLLY TEA SANTA CLARA		Site Address 3969 RIVERMARK PLZ, SANTA CLARA, CA 95054		Inspection Date 05/19/2026		Placard Color & Score GREEN 86		
Program PR0374570 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name MT SANTA CLARA LLC		Inspection Time 14:55 - 16:40			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By KAITLYN				FSC Chuan Bien 06/08/2029

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	X			S
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records					X		S
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						S

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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
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		
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:

Matcha cream toppings measured 75F while maintained in two containers in improper ice baths at the front service line. Per staff, they had been taken out of refrigeration less than 2 hours prior.

Cream toppings and milk measured between 49F and 50F while maintained in the right-side two-door upright refrigerator at the back kitchen. After leaving the unit closed for approximately 15 minutes, ambient of the unit measured 49F via probe. Per staff, unit had been reading at 41F at 11 AM today, prior to opening.

Milk measured between 44F and 45F while maintained in the refrigerator/tea dispenser machine at the front service counter. After leaving the unit closed, for 10 minutes, ambient of the unit measured 49F via probe. Per staff, elevated temperature of the unit was due to staff frequently opening and closing the unit.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Matcha cream toppings served or discarded within 2 hours of initially leaving temperature control. Going forward, facility has opted to subject matcha cream toppings to time as a public health control (2-hours). Owner and manager were aware of TPHC time labeling requirements. Operations Lead states that he will email written TPHC procedures.

Owner turned down the temperature of both of the aforementioned refrigeration units. After approximately 45 minutes, ambient of both units measured at 41F or below. Ensure internal thermometers are placed in all refrigeration units to monitor temperature during hours of operation.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee observed picking tea leaves out from the bottom of the three compartment sink, deposited them in the trash can, then proceeded to change gloves without washing their hands.

Employee working at the front service line observed repeatedly touching hair, then proceeded to prepare a customer's drink.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.*
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.*
- (3) After using the toilet room.*
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.*
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.*
- (6) After handling soiled equipment or utensils.*
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.*
- (8) When switching between working with raw food and working with ready-to-eat food.*
- (9) Before initially donning gloves for working with food.*
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.*
- (11) After engaging in other activities that contaminate the hands.*

[COS] Employees properly washed hands.

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

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Inspector Observations:

Facility has not installed the splash guard at the hand sink at the front service line as cited during the final inspection conducted 4/27/2026.

[CA] Install splash guard to prevent potential splash contamination.

*Note: Employees stated that splash guard had recently arrived and produced splash guard in original packaging. Employees state that splash guard will be installed tonight.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hot water	prep sink	120.00 Fahrenheit	
ambient	two-door upright cooler - back kitchen - right	49.00 Fahrenheit	remeasured at 41F
matcha cream topping	two-door under-counter cooler - front service	39.00 Fahrenheit	
warm water	hand sinks - back kitchen	100.00 Fahrenheit	
ambient	two-door under-counter freezer - back kitchen	31.00 Fahrenheit	
heavy cream	two-door under-counter cooler - back kitchen	39.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
milk	two-door upright cooler - back kitchen - left	39.00 Fahrenheit	
milk	two-door under-counter cooler - back kitchen - near dishwashing area	36.00 Fahrenheit	
warm water	hand sink - front service	100.00 Fahrenheit	

Overall Comments:

At the time of inspection, 10+ employees observed throughout the kitchen area. Facility permit category will be upgraded.

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 **6/2/2026**. 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: Kaitlyn Bian
Owner

Signed On: May 19, 2026