

**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 FA0286066 - TEAHEE		Site Address 979 STORY RD #7012, SAN JOSE, CA 95122	Inspection Date 01/16/2024
Program PR0428908 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name NGAN THI THUY NGUYEN	Inspection Time 12:10 - 12:40
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By VANNA	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

N/A

**Minor Violations**

Cited On: 01/02/2024

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

**Compliance of this violation has been verified on: 01/16/2024**

**Measured Observations**

N/A

**Overall Comments:**

- On-site for verify that the addition of cooking equipment has been removed.
- During a routine inspection on 1/2/2024, this Division observed the addition of cooking equipment: waffle maker and cheese coin bread maker.
  - Facility has only been approved for the use of two induction burners due to the lack of ventilation hoods.
- At time of follow-up, facility has removed additional cooking equipment.
- If and when facility plans to alter menu, proposing to build or remodel, a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling.
  - Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

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 **1/30/2024**. 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:** Vanna K.  
 Manager  
**Signed On:** January 16, 2024