

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 FA0283404 - R & B TEA SUNNYVALE		Site Address 568 E EL CAMINO REAL A, SUNNYVALE, CA 94087		Inspection Date 03/05/2025		Placard Color & Score GREEN 93		
Program PR0425106 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name BOMO SUNNYVALE		Inspection Time 15:20 - 16:40			
Inspected By SUHKREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By JOSEPH				FSC TRUNG NGUYEN 6/6/2028

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						
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	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				
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		
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	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0283404 - R & B TEA SUNNYVALE	Site Address 568 E EL CAMINO REAL A, SUNNYVALE, CA 94087	Inspection Date 03/05/2025
Program PR0425106 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name BOMO SUNNYVALE	Inspection Time 15:20 - 16:40
K48 Plan review		X
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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: Observed accumulation of brown/yellow mold like substance on inside panel of ice machine, it is not coming in contact with ice at this time.

[CA] Clean and sanitize the ice machine.

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: Lack of test strips for chlorine sanitizer.

[CA] Provide chlorine test strips.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Observed an unapproved IKtch ventilation hood installed and 2 Chef bucket fryers in the facility. The fryers are used for fries, chicken and shrimp. The facility was already provided information on 2/6/24 as requested by the PIC.

[CA] A person 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.

Cease and desist all operations of using ventilation hood and fryers, until final plan check approval has been received from this department.

See Impound Report

Contact inspector Sukhreet Kaur at (669) 308-0526 to release the impounded equipment when the violation has been corrected.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Cut water melon	Toppings prep unit	40.00 Fahrenheit	
Milk	Under counter refrigerator	40.00 Fahrenheit	
Fries	Single door freezer	10.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Ambient	Chest freezer	10.00 Fahrenheit	
Cream topping	Prep unit	40.00 Fahrenheit	
Heavy cream	Two doo refrigerator	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	

Overall Comments:

Contact plan check at (408) 918-3400 or dehplancheck@deh.sccgov.org to submit application and plans for remodel or addition of new equipment. Visit plan check at <https://deh.santaclaracounty.gov/home> for more information.

OFFICIAL INSPECTION REPORT

Facility FA0283404 - R & B TEA SUNNYVALE	Site Address 568 E EL CAMINO REAL A, SUNNYVALE, CA 94087	Inspection Date 03/05/2025
Program PR0425106 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name BOMO SUNNYVALE	Inspection Time 15:20 - 16:40

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 **3/19/2025**. 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: Joseph Chanteloup
Shift Lead

Signed On: March 05, 2025