

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0302218 - PINK PINK TEA SHOPPE	Site Address 2855 STEVENS CREEK BL 2229, SANTA CLARA, CA	Inspection Date 04/15/2026
Program PR0444129 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name GREATWALL INVESTMENT A	Inspection Time 11:35 - 12:30
Inspected By FARHAD AMIR-EBRAHIMI	Inspection Type FOLLOW-UP INSPECTION	Consent By ROBERT CHU

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

I conducted a follow-up inspection on 04/15/26. The refrigerator was at 40F. There was 100 ppm chlorine residual in the three-compartment sink rinse section.

The yellow rags were not placed in sanitizer bucket. This was corrected during the inspection by placing rags in 100 ppm chlorine solution.

Manager stated that cutting board is used when cutting fruits. He also showed me floor cleaner and used for cleaning the floor.

Manager stated that blender jugs are rinsed between use not washed and sanitized. I directed him to wash, rinse, and sanitize jugs between use. There is a container that acts as a dipping well but water is not running over it while utensils are stored in there. I directed them to keep water running over the container and it was corrected. I did not observe any rust on faucet handles.

I inspected the inside of the liquid sugar dispenser machine. It was clean. Manager stated that they follow manufacture cleaning process.

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 **4/29/2026**. 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

Robert

Received By: Robert Chu

Signed On: April 15, 2026