

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 FA0250510 - TEA ERA CAFE	Site Address 6205 SANTA TERESA BL, SAN JOSE, CA 95119	Inspection Date 11/19/2025
Program PR0360807 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name DANNY HAN	Inspection Time 16:15 - 17:15
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By TEDDY HAN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/05/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 11/12/2025

Cited On: 11/12/2025

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

Compliance of this violation has been verified on: 11/19/2025

Cited On: 11/12/2025

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

Compliance of this violation has been verified on: 11/19/2025

Cited On: 11/05/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

This violation found not in compliance on 11/19/2025. See details below.

Cited On: 11/12/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

This violation found not in compliance on 11/19/2025. See details below.

Cited On: 11/19/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Observed several cooling violations in facility: cooked vegetables and seaweed cooling in food prep cold hold unit and in lowboy cooler. Also observed cooked chicken that was cooling in a fryer basket above a deep fryer. [CA] Ensure PHFs are properly cooled from 135F or 70F within 2 hours and from 70F to 41F within 4 hours. Use rapid cooling methods such as spreading on to 2 inch pans, frequent stirring, ice baths, ice paddles, ice as an ingredient, and/or blast chiller. Discontinue cooling in large containers with lid on. Discontinue cooling PHFs above heat sources like the deep fryer. [COS] PIC put cooling items on pans and put into reach-in refrigerator.

Minor Violations

Cited On: 11/05/2025

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 11/12/2025

Measured Observations

Item	Location	Measurement	Comments
cooked vegetables	food prep cold hold	56.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
cooked seaweed	lowboy cooler	81.00 Fahrenheit	
hard boiled egg	food prep cold hold	41.00 Fahrenheit	
cooked vegetable	lowboy cooler	157.00 Fahrenheit	
chicken	lowboy cooler	38.00 Fahrenheit	
chicken	in fryer basket above deep fryer	118.00 Fahrenheit	118F-135F

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Overall Comments:

Facility is cooling several items and is subject to permit category upgrade (FP11).

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 **12/3/2025**. 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: Teddy Han
Manager
Signed On: November 19, 2025