

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 FA0256182 - UMETEA		Site Address 272 BARBER CT, MILPITAS, CA 95035	Inspection Date 02/05/2026
Program PR0374096 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name UMETEA INC	Inspection Time 15:15 - 15:50
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By KEVIN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/04/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 02/05/2026

Cited On: 02/04/2026

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

Compliance of this violation has been verified on: 02/05/2026

Cited On: 02/04/2026

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

Compliance of this violation has been verified on: 02/05/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
tiramisu whipping	two-door under-counter cooler - front service	41.00 Fahrenheit	
pistachio cream	two-door under-counter cooler - front service	41.00 Fahrenheit	
cut melon	prep cooler - front service	41.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted on 2/4/2026.

Compliance of the following has been verified:

K05: Hands not clean/improperly washed/gloves not used properly:

- Proper hand washing and glove-use procedures observed

K07: Improper hot and cold holding temperatures:

- All potentially hazardous foods measured at 41F or below, or except for those being actively prepared or those subject to TPHC (4-hour rule).

Facility has opted to store tiramasu whipping, pistachio cream, watermelon slurry, and sago in refrigeration units.

K08: Improperly using time as a public health control:

- Potentially hazardous foods on time as a public health control at the front service counter (cooked boba pearls, mochi pudding) observed to be labeled with stickers with proper time markings (4 hours, serve or else discard).

- Potentially hazardous foods on time as a public health control at the fryer station (fried chicken, gyoza) observed to be maintained on the rack of timers to the left of the fryer station (4 hours, counting down).

Facility has agreed to email written procedures for time as a public health control (TPHC) via email

K09: Improper cooling:

- No cooling observed at time of inspection. Proper cooling thresholds and requirements discussed with staff.

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K23: Observed rodent activity

- No evidence of rodents observed. Facility provided a copy of the most recent pest control service report from Crane, conducted on 1/27/2026.

Compliance of all major violations verified.

Facility re-issued a Green "Pass" placard.

Continue to work on the violation cited during the routine inspection.

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 2/19/2026. 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

Lin Qi

Received By: Lin Qi
Manager
Signed On: February 05, 2026