

# 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 FA0286749 - YI FANG TAIWAN FRUIT TEA		Site Address 1147 S DE ANZA BL, SAN JOSE, CA 95129		Inspection Date 01/16/2025	
Program PR0430018 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name YUXIN TRADING COMPANY I		Inspection Time 11:30 - 12:45
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION		Consent By BO ZHOU	FSC Not Available	

Placard Color & Score
<b>GREEN</b>
<b>84</b>

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						S
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						S
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records		X		X			
K09 Proper cooling methods			X	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	X	
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		
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

<b>Facility</b> FA0286749 - YI FANG TAIWAN FRUIT TEA	<b>Site Address</b> 1147 S DE ANZA BL, SAN JOSE, CA 95129	<b>Inspection Date</b> 01/16/2025
<b>Program</b> PR0430018 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	<b>Owner Name</b> YUXIN TRADING COMPANY USA LLC	<b>Inspection Time</b> 11:30 - 12:45
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

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

**Inspector Observations:** *Observed cooked brown sugar boba pearls and boba pearls stored on the counter without a time label. Per operator, brown sugar boba pearls and boba pearls stored since 11:00am. [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. [SA] Operator placed a time label on container of brown sugar boba pearls and boba pearls to be served by 3:00pm or discard.*

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations:** *Food safety manager's certificate was unavailable upon request. [CA] Ensure a valid food safety manager's certificate is available and posted within the facility.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:** *In the prep area, measured a container of taro stored in a ice bath at 65F. Ice bath level was not high enough to cover the container of taro. Per operator, taro was stored at 11:00am. [CA] Ensure potentially hazardous foods from a packaged container are RAPIDLY cooled from 70F to 41F within 4 hours. Cooling of opened prepackaged foods shall be facilitated by one or more of the following methods: in an ice bath, by adding ice, or stored in refrigeration. [SA] Operator placed container of taro in a submerged ice bath.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations:** *Observed open bags of dry food stored in an open container. [CA] Ensure open bags of dry food are stored in containers with a fitted lid, or transferred into food grade containers and covered with a fitted lid.*

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
cantaloupe	2 door reach in refrigerator	41.00 Fahrenheit	
heavy cream	reach in refrigerator	45.00 Fahrenheit	
milk	2 door reach in refrigerator (back storage)	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
red bean	ice bath	41.00 Fahrenheit	
milk	ice bath	41.00 Fahrenheit	
grass jelly	ice bath	41.00 Fahrenheit	
taro	ice bath	65.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
milk	2 door reach in refrigerator	41.00 Fahrenheit	
cheese topping	2 door reach in refrigerator	41.00 Fahrenheit	

### Overall Comments:

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0286749 - YI FANG TAIWAN FRUIT TEA	<b>Site Address</b> 1147 S DE ANZA BL, SAN JOSE, CA 95129	<b>Inspection Date</b> 01/16/2025
<b>Program</b> PR0430018 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	<b>Owner Name</b> YUXIN TRADING COMPANY USA LLC	<b>Inspection Time</b> 11:30 - 12:45

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 **1/30/2025**. 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:** BO ZHOU  
PIC  
**Signed On:** January 16, 2025