

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 FA0265342 - OCHA TEA CAFE & RESTAURANT		Site Address 1350 GRANT RD 8, MOUNTAIN VIEW, CA 94040		Inspection Date 05/07/2024		Placard Color & Score GREEN 79
Program PR0391464 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name HSIU, MEI HELEN HSU		Inspection Time 13:00 - 14:45	
Inspected By JESSICA ZERTUCHE	Inspection Type ROUTINE INSPECTION	Consent By NONO	FSC Hsin Ti Liu (nono) exp 11/1/2028			

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						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		X			
K08 Time as a public health control; procedures & records	X						
K09 Proper cooling methods			X				
K10 Proper cooking time & temperatures					X		N
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						S
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	X	
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		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		X
K40 Wiping cloths: properly used, stored		X
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		X
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Found dish of cooked breaded pork on shelf, measured at 57F, per manager it was removed from refrigeration within last 2 hours for lunch time. Found half full box of raw shell eggs (about 5 dozen), measuring 68F, per manager it was delivered today.

[CA] - Maintain at 41F or below. Raw shell eggs shall be maintained at 45F or below.

[COS]- Eggs and pork moved to walk in cooler.

Minor Violations

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

Inspector Observations: Found container of cooked rice stored at room temperature, measured at 115F, per manager it was cooked 2 hours prior.

[CA] - Ensure proper cooling procedures are followed. After reaching 135F foods shall be cooled rapidly to 70F in 2 hours, then another 4 hours to reach 41F. (6 hours total).

[COS] - Rice moved to walk in cooler to rapidly cool.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Found chemical bottles stored on top shelf above clean utensils (by dishwashing machine) and above microwave and prep table (by 3-comp sink)

[CA] Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Observed old, stained cardboard used to line shelf

[CA] - Replace cardboard frequently.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: No probe thermometer at facility

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Found wet wiping cloth on table

[CA] - Maintain wet wiping cloths inside sanitizer solution in between uses

[COS] - Bucket setup, towel placed inside.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Found medication bottle stored on shelf above side prep area (by bulk storage bins - away from prep area).

[CA] - Personal care items (medication/vitamins) shall be stored in a designated storage area for personal items.

Performance-Based Inspection Questions

Needs Improvement - Proper cooking time & temperatures.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
tofu	walk in	40.00 Fahrenheit	
cooked rice	prep unit	41.00 Fahrenheit	
milk	beverage unit	36.00 Fahrenheit	
noodles	walk in	40.00 Fahrenheit	
hot water	3-comp	120.00 Fahrenheit	
cooked rice	cooling on counter	115.00 Fahrenheit	
raw shell egg	prep unit	37.00 Fahrenheit	
marinated egg	warmer	147.00 Fahrenheit	
sweet potato fries	freezer	1.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
cooked chicken	walk in	56.00 Fahrenheit	cooling from today

Overall Comments:

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 **5/21/2024**. 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

Mw Liu

Received By: Hsin (Nono) Ti Liu
owner

Signed On: May 07, 2024