

# 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

|                                                                                 |                                              |                                                      |                                 |                                      |                                         |
|---------------------------------------------------------------------------------|----------------------------------------------|------------------------------------------------------|---------------------------------|--------------------------------------|-----------------------------------------|
| <b>Facility</b><br>FA0250193 - TEA LEAF                                         |                                              | <b>Site Address</b><br>1275 1ST ST, GILROY, CA 95020 |                                 | <b>Inspection Date</b><br>03/02/2026 |                                         |
| <b>Program</b><br>PR0360482 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |                                              |                                                      | <b>Owner Name</b><br>7LEAF LLC  |                                      | <b>Inspection Time</b><br>13:15 - 14:15 |
| <b>Inspected By</b><br>GUILLERMO VAZQUEZ                                        | <b>Inspection Type</b><br>ROUTINE INSPECTION | <b>Consent By</b><br>TINA HARDWOOD                   | <b>FSC</b> Melody O.<br>9/12/30 |                                      |                                         |

|                                  |
|----------------------------------|
| <b>Placard Color &amp; Score</b> |
| <b>YELLOW</b>                    |
| <b>77</b>                        |

| RISK FACTORS AND INTERVENTIONS |                                                                             |   |   |   |  | OUT |       | COS/SA | N/O | N/A | PBI |
|--------------------------------|-----------------------------------------------------------------------------|---|---|---|--|-----|-------|--------|-----|-----|-----|
|                                |                                                                             |   |   |   |  | IN  | Major | Minor  |     |     |     |
| K01                            | Demonstration of knowledge; food safety certification                       | X |   |   |  |     |       |        |     |     | N   |
| K02                            | Communicable disease; reporting/restriction/exclusion                       | X |   |   |  |     |       |        |     |     |     |
| 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 |   |   |  |     |       |        |     |     |     |
| K06                            | Adequate handwash facilities supplied, accessible                           |   | X |   |  |     |       |        |     |     | N   |
| K07                            | Proper hot and cold holding temperatures                                    |   | X |   |  |     |       |        |     |     |     |
| K08                            | Time as a public health control; procedures & records                       |   |   |   |  |     |       |        |     | X   |     |
| K09                            | Proper cooling methods                                                      |   |   |   |  |     |       |        | X   |     |     |
| K10                            | Proper cooking time & temperatures                                          | X |   |   |  |     |       |        |     |     | S   |
| 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                                  |  |  |  |  |  |  |  |   |     |     |
| 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                    |  |  |  |  |  |  |  |   |     |     |
| K36                   | Equipment, utensils, linens: Proper storage and use                                 |  |  |  |  |  |  |  |   |     |     |
| K37                   | Vending machines                                                                    |  |  |  |  |  |  |  |   |     |     |
| K38                   | Adequate ventilation/lighting; designated areas, use                                |  |  |  |  |  |  |  | X |     |     |
| K39                   | Thermometers provided, accurate                                                     |  |  |  |  |  |  |  | X |     |     |
| 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

|                                                                          |                                               |                                  |
|--------------------------------------------------------------------------|-----------------------------------------------|----------------------------------|
| Facility<br>FA0250193 - TEA LEAF                                         | Site Address<br>1275 1ST ST, GILROY, CA 95020 | Inspection Date<br>03/02/2026    |
| Program<br>PR0360482 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name<br>7LEAF LLC                       | Inspection Time<br>13:15 - 14:15 |
| K48                                                                      | Plan review                                   |                                  |
| K49                                                                      | Permits available                             |                                  |
| K58                                                                      | Placard properly displayed/posted             |                                  |

## Comments and Observations

### Major Violations

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

**Inspector Observations: All hand wash stations within the facility have issues at the time of inspection.**

Follow-up By  
03/05/2026

**1. Hand wash station next to the cook line had equipment inside of it at the time of inspection.**

**[CA] Hand washing facility shall be clean, unobstructed, and accessible at all times.**

**[COS] Equipment was removed from the hand wash station and is now accessible.**

**2. Hand wash station next cashier station is missing paper towels and soap at the time of inspection.**

**[CA] Hand wash stations must always be stocked with soap, water, and paper towels at all times.**

**[COS] Roll of napkins and hand pump soap was placed next to hand wash.**

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

**Inspector Observations: 1. Rice within the rice warmer was measured at 73°F at the time of inspection. Per PIC, it was cooked in the morning.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[SA] Rice was VCD by PIC and thrown into the garbage.**

Follow-up By  
03/05/2026

**2. Prep table next to the cook line was measured between 49-53°F at the time of inspection.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[SA] Facility will discard all food after 4-hours and have the unit serviced.**

### Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Inspector Observations: Cutting boards around the prep sink have debris build up on them at the time of inspection.**

**[CA] Remove any old cutting boards that have staining or heavy debris build up.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: Hood filters within the hood system have heavy debris build up at the time of inspection.**

**[CA] Ventilation hood filters shall be maintained clean and good repair.**

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

**Inspector Observations: Unable to provide a food probe thermometer at the time of inspection.**

**[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.**

### Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Demonstration of knowledge; food manager certification.

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## Measured Observations

| Item              | Location                     | Measurement       | Comments                              |
|-------------------|------------------------------|-------------------|---------------------------------------|
| Raw chicken       | Reach in                     | 39.00 Fahrenheit  |                                       |
| Pork              | Prep table                   | 53.00 Fahrenheit  | Adjust to 41°F below at all times. SA |
| Noodles           | Reach in                     | 40.00 Fahrenheit  |                                       |
| Garlic butter     | Prep table #2                | 40.00 Fahrenheit  |                                       |
| Ambient           | Reach in freezer             | 5.00 Fahrenheit   |                                       |
| Cut tomato        | Prep table #2                | 40.00 Fahrenheit  |                                       |
| Hot water         | 3-Compartment/prep/mop sinks | 120.00 Fahrenheit |                                       |
| Jelly             | Under counter refrigeration  | 39.00 Fahrenheit  |                                       |
| Rice              | Rice warmer                  | 73.00 Fahrenheit  | VCD                                   |
| Warm water        | Hand wash/restroom           | 100.00 Fahrenheit |                                       |
| Cooked chicken    | Cook line                    | 200.00 Fahrenheit | Final cook temperature.               |
| Cooked chicken    | Prep table                   | 49.00 Fahrenheit  | Adjust to 41°F below at all times. SA |
| Cut watermelon    | Prep table #3                | 40.00 Fahrenheit  |                                       |
| Sanitizer (Quats) | 3-Compartment                | 200.00 PPM        |                                       |
| Frozen fruit      | Freezer chest                | 5.00 Fahrenheit   |                                       |
| Jelly             | Prep table #3                | 39.00 Fahrenheit  |                                       |

## 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 **3/16/2026**. 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 |



Received By: Tina Hardwood  
Manger  
Signed On: March 02, 2026