

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 FA0262065 - RARE TEA	Site Address 20956 W HOMESTEAD RD D, CUPERTINO, CA 9501	Inspection Date 11/21/2023
Program PR0384317 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name YANG, JING	Inspection Time 10:10 - 11:00
Inspected By JESSICA ZERTUCHE	Inspection Type LIMITED INSPECTION	Consent By HONG AND HAO

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Handwash sinks in kitchen do not have soap or paper towels in dispenserr

[CA] - Ensure handwash sinks are fully stocked prior to operation.

Send photo to jessica.zertuche@deh.sccgov.org

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured hot water at 111F, owner turned water heater to maximum, now reads 117F

[CA] - Provide minimum 120F hot water to facility. Water heater is undersized, replace with a minimum 42,000 BTU gas water heater

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

Inspector Observations: Found dead cockroaches on the floor by 3-comp sink and rodent feces in mop sink

[CA] - Remove and eliminate any evidence of vermin, such as feces and dead bodies. Provide professional pest control service, submit copy of first report to me prior to opening for business. Email jessica.zertuche@deh.sccgov.org

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: Observed wire shelving partially blocking mop sink

[CA] - Remove this wire shelving. Provide mop rack/hanger to hang mops. Remove any unused equipment

Gap observed under back screen door

[CA] -Provide a door sweep to eliminate gap

Observed gaps around vent above hood

[CA] - Eliminate gaps and openings in ceiling

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Portion of flooring in front prep area is not cove-base.

[CA] - Replace unapproved floor tiles with quarry tiles with cove-base. Floor surfaces shall be coved at the juncture of the floor and wall with a 3/8 inch minimum radius coving and shall extend up the wall at least 4 inches

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
ambient air	prep unit	40.00 Fahrenheit	
ambient air	2-door refrigerator	37.00 Fahrenheit	
ambient air	2 door freezer	23.00 Fahrenheit	
ambient air	2-door refrigerator	38.00 Fahrenheit	
hot water	3-comp	117.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: SHANG YU LIN

NEW OWNER: UO TEA, INC.

The applicant has completed the change of ownership application process for an Environmental Health Permit.

The permit category for this facility is FP09. An invoice for the permit fee in the amount of \$635.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 2/1/2024-1/31/2025. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate after February 1, 2024 (owner plans to open no earlier than 2/1/24). Correct violations above prior to opening for business. Send photo of corrected violations

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted today.*

**Permit condition: NONE*


**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

Joint inspection with Hina Wyne

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 12/5/2023. 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: Hong Tang
owner
Signed On: November 21, 2023