

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 FA0253944 - TEA VILLA		Site Address 1679 N MILPITAS BL, MILPITAS, CA 95035		Inspection Date 01/06/2020	
Program PR0370020 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name HA, LAM		Inspection Time 14:45 - 16:45
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION		Consent By KIANA PEDROSO	FSC LAM HA 05/14/2021	

Placard Color & Score RED 66

RISK FACTORS AND INTERVENTIO	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						
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						
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						
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					N
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					N

GOOD RETAIL PRACTICE	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	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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	X	
K45 Floor, walls, ceilings: built, maintained, clean	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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Comments and Observations

Major Violations

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

Inspector Observations: In the kitchen area, observed a container of egg noodles on the counter-top. Measured egg noodles at 65F. [CA] Ensure potentially hazardous food is held at 41F or below to prevent bacterial growth.

Follow-up By
01/09/2020

K14 - 8 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: In the kitchen area, observed mold growth on the inner panel of the ice machine. At the front counter, observed mold like growth on the inner panels. [CA] Ensure ice machine is regularly cleaned and sanitized to prevent contamination of food (ice).

Follow-up By
01/09/2020

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: In the kitchen, at the cookline, observed 3 live cockroaches behind the broken FRP wall panel, 2 live cockroaches underneath the crevices of the metal window above the prep table, and a live cockroach at the metal bracket on the right side of the 3 compartment sink. On the left side of the 3 compartment sink, in the corner where the FRP wall meets, observed accumulation of cockroach debris. [CA] Ensure facility is kept free of cockroaches to prevent any form of contamination. Seal all cracks and crevices to prevent further harborage. Contact pest control to provide service to facility. Clean all food debris off the floor and walls to prevent continued harborage.

Follow-up By
01/09/2020

Minor Violations

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

Inspector Observations: In the kitchen area, observed an open bag of rice stored on the table. In the dry storage area, observed canned and bottled items stored on the floor. [CA] Ensure food is stored at least 6" off the floor on approved shelving. Open bags of dry bulk food shall be transferred to a food grade container and labeled as to contents.

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: In the kitchen area, observed the use of foil to line walls by and around the cookline. [CA] Discontinue use of foil to line walls and equipment. Walls shall be easily smooth, durable, and easily cleanable.

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

Inspector Observations: At the warewash area, observed lack of lighting. [CA] Ensure adequate lighting is provided at the warewash area.

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 front door for the facility left open. [CA] Ensure front door is kept closed to prevent an entrance for vermin.

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

Inspector Observations: [REPEAT VIOLATION]: In the kitchen area, at the cookline, observed excessive accumulation of food debris and grease. Observed black debris accumulation on the floor throughout the facility. [CA] Ensure facility is regularly cleaned and maintained. Facility previously sent compliance letter to meet compliance. Facility may receive further enforcement due to continued non-compliance.

Follow-up By
01/20/2020

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - No rodents, insects, birds, or animals.

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Measured Observations

Item	Location	Measurement	Comments
red bean	2 door prep unit	38.00 Fahrenheit	
calamari	2 door reach in refrigerator	36.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
milk	2 door reach in refrigerator	36.00 Fahrenheit	
taro pudding	2 door prep unit	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
sliced oranges	2 door prep unit	36.00 Fahrenheit	
milk	counter-top 3 door reach in refrigerator	40.00 Fahrenheit	
half and half	counter-top 3 door reach in refrigerator	39.00 Fahrenheit	
chicken	2 door reach in refrigerator	38.00 Fahrenheit	
milk tea	counter-top 3 door reach in refrigerator	41.00 Fahrenheit	

Overall Comments:

FACILITY SHALL BE FREE OF COCKROACHES AT TIME OF RE-INSPECTION. FACILITY MAY NOT BE RE-OPENED WITHOUT ADEQUATE CLEANING AND REMOVAL OF POINTS OF HARBORAGE. CONTACT PEST CONTROL TO PROVIDE SERVICE TO FACILITY. FIRST RE-INSPECTION IS PROVIDED WITHOUT CHARGE. ANY SUBSEQUENT RE-INSPECTIONS WILL BE CHARGED AT AN HOURLY RATE OF \$219.00 PER HOUR.

CLOSURE / PERMIT SUSPENSION NOTICE

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 1/20/2020. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: KIANA PEDROSO
PIC
Signed On: January 06, 2020