

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 FA0286066 - TEAHEE		Site Address 979 STORY RD #7012, SAN JOSE, CA 95122		Inspection Date 01/02/2024	
Program PR0428908 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name NGAN THI THUY NGUYEN		Inspection Time 12:35 - 13:45
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By VANNA	FSC Ngan Nguyen 02/19/2025		

Placard Color & Score GREEN 69

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						S
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		X			N
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						
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	X	
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	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
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		

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K48	Plan review	X
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: *Tapioca pearls (boba) subjected to time as a public health control (TPHC) lacked labels at the time of the inspection. Per manager, kitchen employees prepares the boba based on their shift schedule and knows that after four hours, the boba is discarded and a new batch is prepared. Current batch was prepared at 11:00 AM.*

[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.*

[COS] *Instructed manager to provide time label.*

Minor Violations

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

Inspector Observations: *Hand wash station inside kitchen obstructed with garbage can and lacks hand soap dispenser.*

[CA] *Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers. Handwashing facility shall be clean, unobstructed, and accessible at all times.*

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

Inspector Observations: *Restroom hand wash station lacked warm water.*

[CA] *Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.*

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

Inspector Observations: *Numerous fruit flies observed throughout facility.*

[CA] *Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Flat of raw shelled eggs maintained above ready-to-eat food items inside the one-door upright refrigerator by the dry storage area.*

[CA] *All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.*

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: *Bottom portion of aluminum beverage cans utilized as molds to prepare food.*

[CA] *Food containers intended for single use shall not be reused.*

Provide multi-use food grade utensils. Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions.

**** Repeat violation.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *Observed ice scoop stored inside ice machine with handle in direct contact with consumable ice.*

[CA] *Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.*

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

Inspector Observations: Observed addition of cooking equipment: waffle maker and cheese coin bread maker. Facility is only approved for a maximum of two cooking equipment, induction burners as previously approved. In addition, facility does not have dedicated ventilation hood system.

[CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.

**** Waffle maker and cheese coin bread maker is to be removed from facility.**

A follow-up inspection will be conducted to verify removal of cooking equipment, unless plans have been submitted and approved by DEH.

Facility will be subjected to additional enforcement, including but not limited to reinspection(s), impounding of equipment, and, additional cost recovery fees.

Follow-up By 01/16/2024

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: Employees' personal belongings stored in areas of food storage.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

Mop stored inside mop bucket.

[CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

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

Inspector Observations: Heavy accumulation of food debris and food residues observed on floors, especially underneath refrigeration units and preparation tables.

[CA] Walls and/or floors in food preparation area shall be kept clean. Regularly clean under equipment to prevent accumulation of debris.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility added two cooking equipment: waffle maker and cheese coin bread maker, in addition to the two previously approved induction burners.

As stated in the health permit conditions: "Approval of induction cooktop is for re-heating pearls and toppings that do not produce grease-laden vapors. If there is a future change in menu or operation, or the cooking system use causes any sanitation, ventilation, or safety problem, the exhaust hood exemption may be revoked and an approved mechanical exhaust system must be installed, or the unit removed. Ventilation problems include, but are not limited to, excess heat in the facility that results in uncomfortable working conditions for employees. The exemption shall not be deemed to supersede any local building and fire code requirements."

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements. Plan check consultation is available Monday – Friday, from 7:30 a.m. to 10:00 a.m. in person, or by phone.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Warm water	Hand wash sink - front service	102.00 Fahrenheit	
Hot water	Three-compartment sink	122.00 Fahrenheit	
Sliced cheese	One-door upright refrigerator	41.00 Fahrenheit	
Flan	One-door upright refrigerator	40.00 Fahrenheit	
Shredded cheese	One-door upright refrigerator	41.00 Fahrenheit	
Laughing cow cheese	One-door upright refrigerator	41.00 Fahrenheit	
Warm water	Hand wash sink - kitchen	100.00 Fahrenheit	
Red bean	Food preparation refrigerator	35.00 Fahrenheit	Top insert
Raw shelled eggs	One-door upright refrigerator	41.00 Fahrenheit	
Milk	Food preparation refrigerator	41.00 Fahrenheit	
Cream	Refrigerated display	41.00 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 **1/16/2024**. 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



Received By: Vanna K.
Manager

Signed On: January 02, 2024