

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 FA0200913 - TEA ERA CAFE		Site Address 20916 HOMESTEAD RD F, CUPERTINO, CA 95014		Inspection Date 02/01/2024		Placard Color & Score <div style="background-color: yellow; padding: 10px; text-align: center;"> YELLOW 71 </div>		
Program PR0302942 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name DANNY HAN		Inspection Time 14:40 - 15:50			
Inspected By JESSICA ZERTUCHE		Inspection Type ROUTINE INSPECTION		Consent By RACHEL				FSC Danny Han 10/01/2026

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						
K08	Time as a public health control; procedures & records		X		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		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						

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	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
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		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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	X	
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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: 2 containers of boba not discarded after 4 hours past the time it was removed from temperature control (label stated 11 am - 3 pm and it was observed past 3 pm). Popcorn chicken (cooked approximately at 2 pm per PIC) not time marked or identified to indicate 4 hours past the point in time when the food was removed from temperature control.

[CA]: Properly implement time as a public health control by marking food to indicate 4 hour time limit when removed from temperature control. Food must be discarded after the 4 hour time limit.

[COS]: 2 containers of boba discarded during inspection. Popcorn to be discarded at 6 pm.

Follow-up By
02/07/2024

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: Plastic container with flour used for raw chicken, tongs, and large metal scoop not sanitized within 4 hours of use.

[CA]: Ensure food contact surfaces that are actively used throughout the day is sanitized every 4 hours.

[COS]: Plastic container, tongs, and large metal scoop were cleaned and sanitized during inspection.

Follow-up By
02/07/2024

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Employee eating at front preparation area next to employee who was portioning food. No direct contamination observed during inspection.

[CA]: Ensure employees eat or drink only in designated areas where contamination of non-prepackaged food; clean equipment, utensils, and linens; unwrapped single-use articles; or other items needing protection cannot result.

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

Inspector Observations: Boxes of jellies stored directly on the floor.

[CA]: Ensure containers of food are elevated and stored 6 inches above the floor at all times to prevent contamination.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Heavy accumulation of debris and dust on shelving underneath microwave and equipment above microwave.

[CA]: Thoroughly clean noted areas. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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

Inspector Observations: Soiled wet wiping cloths stored on work surfaces without being placed back into their sanitizer buckets in between uses. Facility uses Chlorine (bleach) as sanitizer.

[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine when not actively being used.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Hot water valve at 3 compartment sink unable to shut off water. Water is only able to shut off from the middle water valve.

[CA]: Repair hot water valve and ensure it is able to properly shut off water.

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

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Inspector Observations: Heavy accumulation of grease, debris, and grime throughout cook line and rear prep area (on all equipment, floor, and walls).

[CA]: Thoroughly clean noted areas. Ensure areas underneath and behind equipment and in hard-to-reach areas are maintained clean to prevent the accumulation of grease and debris.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
hot water	hand sink	100.00 Fahrenheit	
milk	prep line 2	39.00 Fahrenheit	
bean curd	prep line 1	32.00 Fahrenheit	
hot water	3 comp	123.00 Fahrenheit	
chicken	upright refrigerator	38.00 Fahrenheit	
warmer	pork	170.00 Fahrenheit	
red bean	upright refrigerator 2	39.00 Fahrenheit	

Overall Comments:


Joint inspection by Princess Lagana and Jessica Zertuche. Inspection report written by Princess Lagana.

A follow up inspection will be conducted on Wed. Feb 7.

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 **2/15/2024**. 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: Rachel Chu
Manager
Signed On: February 01, 2024