

**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> FA0282807 - T% COFFEE & TEA		<b>Site Address</b> 3030 E EL CAMINO REAL, SANTA CLARA, CA 95051		<b>Inspection Date</b> 11/18/2025	
<b>Program</b> PR0424214 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			<b>Owner Name</b> YALUN LIN		<b>Inspection Time</b> 13:30 - 15:15
<b>Inspected By</b> KATHY VO	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> YALUN LIN	<b>FSC</b> Yalun Lin 02/11/2028		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>80</b>

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						
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		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						

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	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

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

**Inspector Observations:** 1) Measured heavy cream in the counter refrigeration unit at 57F. Observed heavy cream is stored on top of ice and is not fully immersed into the unit. Per employees, heavy cream was transferred to the cooler less than 45 minutes prior. [CA] Potentially Hazardous Foods shall be held at 41F or below or 135F or above. [SA] More ice was added into the unit to facilitate rapid cooling.

2) Measured banana pudding in the preparation unit inserts at 48F. Per employees, banana pudding was transferred from under counter refrigeration to the top insert less than 30 minutes prior. [SA] Potentially Hazardous Foods shall be held at 41F or below or 135F or above. [CA] Banana pudding container was placed further inside the refrigeration unit to facilitate rapid cooling.

### 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:** 1) Measured the quaternary ammonia sanitizer concentration at the 3-compartment sink at 0 ppm. The sanitizer dispenser appears to be in disrepair. No active warewashing at the time of inspection. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. [COS] Specialist instructed employee on how to set up the 3-compartment sink with a chlorine sanitizing solution. The sanitizer solution remeasured at 100 ppm chlorine.

2) Observed accumulation of pink mold-like substance on the interior panel of the ice machine. [CA] Routinely clean and sanitize ice machine. Food contact surfaces shall be maintained in clean condition.

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

**Inspector Observations:** Facility prepares ice cream on-site and lacks an active dairy license. [CA] Retail facilities that manufacture dairy products shall obtain the required dairy license from the California Department of Food and Agriculture.

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:** Observed the use of new, unapproved equipment in the facility including the gelato display case, ice cream machine, and induction cookers. [CA] Submit plans to this department for the installation of new equipment by 12/2/2025. All food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

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 working utensils are stored in standing, contaminated water. [CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.

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

**Inspector Observations:** Observed multiple refrigeration units are missing thermometers. [CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

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## Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

## Measured Observations

Item	Location	Measurement	Comments
heavy cream	2-door upright cooler	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
sanitizer (quaternary ammonia)	3-compartment sink	0.00 PPM	
heavy cream	2-door under counter	41.00 Fahrenheit	
gelato	gelato display case	18.00 Fahrenheit	
boba	preparation counter	135.00 Fahrenheit	
heavy cream	counter preparation unit (ice bath)	57.00 Fahrenheit	
heavy cream	preparation unit	41.00 Fahrenheit	
banana pudding	preparation unit insert	48.00 Fahrenheit	
oat milk	preparation unit	41.00 Fahrenheit	

## Overall Comments:

***Installation of new equipment (gelato display case, ice cream machine, induction cookers) will require approval from this Department. Submit plans to this department for the installation of all new equipment by 12/2/2025. Facility shall be subject to further enforcement action if equipment is not approved.***

***For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please contact Plan Check at dehplanchek@deh.sccgov.org or call at 408-918-3400 (Monday through Friday, 7:30AM-4:30PM). More information can be found on the DEH website: ehinfo.org.***

***Per PIC, facility name has been changed to "MATSU MATCHA". Confirmed ownership has remained the same from previous business name. Notify this department of any changes in the menu.***

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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 **12/2/2025**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control




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**Received By:** Yalun Lin  
Owner

**Signed On:** November 18, 2025