

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 FA0257696 - POP TEA BAR		Site Address 456 CAMBRIDGE AV, PALO ALTO, CA 94306		Inspection Date 06/10/2025		Placard Color & Score YELLOW 67		
Program PR0377016 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name YANUT BETHEL		Inspection Time 10:45 - 12:15			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By MIRALI				FSC Sreymeas Nuon 10/27/2027

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		X			N
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		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	X	
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		
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		
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		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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: **MAJOR 1) In the restroom, observed lack of soap and paper towels. At the only handwash sink in the kitchen, observed lack of paper towels. [CA] Handwash sink shall be fully stocked with soap and single use towels at all times. [COS] Employee restocked the soap and paper towel dispensers in both the restroom and the kitchen.**

Follow-up By 06/11/2025

****MINOR* 2) At the only handwash sink in the kitchen, the top of the soap dispenser appears to be broken off. [CA] Repair soap dispenser.**

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

Inspector Observations: Per employee, boba is kept on time as a public health control (TPHC) without time markings or proper written procedures. [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. [SA] Employee to discard boba 4 hours after cooking. Completed TPHC form for boba during inspection.

Follow-up By 06/11/2025

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: Observed employee skipping the sanitizer step when washing dishes. When asked about warewashing procedures, employees did not know how to set up the sanitizer compartment. [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 how to set up a temporary large tub for sanitizing. Discussed sanitization procedures with employees and PIC. Facility to obtain a sink stopper to properly set up the 3-compartment sink.

Follow-up By 06/11/2025

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Actively working employee lacks food handler card. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment in food facility. A valid food handler card shall be provided within 30 days after the initial date of hire. Food handler cards shall be available for review.

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations: No person in charge at the time of inspection. Manager arrived after notification of inspection. [CA] A "person in charge" who is responsible for operation of facility shall be present at the food facility during all hours of operation.

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

Inspector Observations: Observed food (including oat milk, syrups, jellies, etc.) stored directly outside the facility. This storage area is not fully enclosed. [CA] Discontinue storage of food outside. All food must be stored inside fully enclosed and approved food facility.

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

Inspector Observations: Observed three 1-door upright refrigeration units and one 2-door upright freezer stored in the hallway outside of the kitchen. Units are actively storing food. [CA] Store nonprepackaged foods in approved kitchen and facility storage areas. In rooms where nonprepackaged food is handled, floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable. The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.

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Performance-Based Inspection Questions

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

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
water	preparation sink	120.00 Fahrenheit	
milk	2-door under counter	41.00 Fahrenheit	
milk	1-door upright cooler (1)	41.00 Fahrenheit	
jelly	2-door upright freezer	-5.00 Fahrenheit	
jelly	1-door preparation unit	41.00 Fahrenheit	
milk	1-door upright cooler (2)	41.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
cooked chicken	1-door preparation unit	41.00 Fahrenheit	
	(sandwiches)		
boba	preparation counter	88.00 Fahrenheit	TPHC.
mayonnaise	1-door preparation unit	41.00 Fahrenheit	
	(sandwiches)		
water	handwash sink	100.00 Fahrenheit	
water	janitorial sink	120.00 Fahrenheit	
sanitizer (chlorine)	tub at 3-compartment sink	100.00 PPM	
spam	1-door upright cooler (3)	58.00 Fahrenheit	Cooling. Per employee, cooked 3 hours prior.
milk	1-door under counter	41.00 Fahrenheit	

Overall Comments:

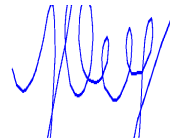
A follow-up inspection will be conducted on 6/11/2025 to verify compliance of major violations. The first follow-up will be free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour during non-business hours, and upon inspector availability.

Routine inspection conducted in conjunction with CO0157043.

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 **6/24/2025**. 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:

[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: Vanessa Hy
Owner

Signed On: June 10, 2025