

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 FA0230396 - HEYTEA		Site Address 372 BARBER LN, MILPITAS, CA 95035		Inspection Date 04/24/2025	
Program PR0330409 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name LIJUN HE		Inspection Time 14:55 - 16:45
Inspected By GLENCIJOY DAVID	Inspection Type ROUTINE INSPECTION	Consent By NINO	FSC		

Placard Color & Score
GREEN
92

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						
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						

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		
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

No major violations were observed during this inspection.

Minor Violations

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: Prep cooler was not maintaining at or below 41F due to missing covers on open inserts. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. [COS] Covers were placed on open inserts.

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

Inspector Observations: Wiping cloths stored on counters in prep area. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Measured chlorine at 0 ppm in wiping cloth bucket. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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: Mop sink is leaking from hose. [CA] Repair plumbing fixture and maintain in clean and good repair.

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

Inspector Observations: Accumulation of water on floors throughout prep area. [CA] Floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
strawberries	two door cooler - across	41.00 Fahrenheit	
	handwash sink		
milk	reach in cooler	44.00 Fahrenheit	prep
hot water	handwash sink	100.00 Fahrenheit	
juice	reach in cooler	44.00 Fahrenheit	prep
passion fruit puree	upright freezer	16.00 Fahrenheit	IR
coconut milk	two door cooler - across	60.00 Fahrenheit	prep
	handwash sink		
hot water	three compartment sink	120.00 Fahrenheit	
milk	two door cooler - storage hallway	40.00 Fahrenheit	
chlorine	wiping cloth bucket	0.00 PPM	
cheese cream	ice bath	41.00 Fahrenheit	
juice	reach in freezer	30.00 Fahrenheit	IR
milk drink	two door freezer - right	16.00 Fahrenheit	IR
grapfruit juice	two door freezer - left	17.00 Fahrenheit	IR
boba	counter	132.00 Fahrenheit	TPHC
sago	prep cooler	70.00 Fahrenheit	prep
sago	shelf	90.00 Fahrenheit	cooling
guava juice	prep cooler	40.00 Fahrenheit	
condensed milk	reach in cooler	46.00 Fahrenheit	prep
heavy whipping cream	reach in cooler	46.00 Fahrenheit	prep
matcha cream	ice bath	40.00 Fahrenheit	
grape	prep cooler	40.00 Fahrenheit	

Overall Comments:

Facility stated that they did not have the sanitizer for the three compartment sink and were waiting for a delivery for sink sanitizer.

Facility states that they use a red packet labeled Sink Sanitizer for the three compartment sink.

Facility states that they use the green packet with the label stating, "Utensil and Equipment Sanitizer" for the wiping cloth bucket.

Prepared three compartment sink with sanitizer using the green packets and water. Measured chlorine at 100 ppm in prepared solution.

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 **5/8/2025**. 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

dc

Received By: Jinhua Chen
 Manager

Signed On: April 24, 2025