

# 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><br>FA0211729 - UME TEA                                          |                                              | <b>Site Address</b><br>2215 THE ALAMEDA, SANTA CLARA, CA 95050 |                                     | <b>Inspection Date</b><br>12/11/2025 |                                         |
| <b>Program</b><br>PR0306788 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |                                              |                                                                | <b>Owner Name</b><br>ZUODA WANG     |                                      | <b>Inspection Time</b><br>14:30 - 16:20 |
| <b>Inspected By</b><br>KATHY VO                                                 | <b>Inspection Type</b><br>ROUTINE INSPECTION | <b>Consent By</b><br>MICHAEL (EMPLOYEE)                        | <b>FSC</b> Jiayao Lin<br>10/04/2030 |                                      |                                         |

|                                  |
|----------------------------------|
| <b>Placard Color &amp; Score</b> |
| <b>YELLOW</b>                    |
| <b>62</b>                        |

| RISK FACTORS AND INTERVENTIONS |                                                                             |   |   |  |   | OUT |       | COS/SA | N/O | N/A | PBI |
|--------------------------------|-----------------------------------------------------------------------------|---|---|--|---|-----|-------|--------|-----|-----|-----|
|                                |                                                                             |   |   |  |   | IN  | 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     |        |     |     | N   |
| K08                            | Time as a public health control; procedures & records                       |   |   |  |   |     |       |        |     | X   |     |
| K09                            | Proper cooling methods                                                      |   | X |  |   |     | 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                                    |  |  |  |  |  |  |  |  |     |     |
| 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                                |  |  |  |  |  |  |  |  | X   |     |
| 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                                      |  |  |  |  |  |  |  |  |     |     |

# OFFICIAL INSPECTION REPORT

|                                                                          |                                                         |                                  |
|--------------------------------------------------------------------------|---------------------------------------------------------|----------------------------------|
| Facility<br>FA0211729 - UME TEA                                          | Site Address<br>2215 THE ALAMEDA, SANTA CLARA, CA 95050 | Inspection Date<br>12/11/2025    |
| Program<br>PR0306788 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name<br>ZUODA WANG                                | Inspection Time<br>14:30 - 16:20 |
| 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:** Measured boba, rice, and mochi stored on preparation counter from 93-110F. Per employee, boba was cooked 1 hour prior to temperature measurement. No evidence of time markings observed. Per employees, rice and mochi was cooked more than 4 hours prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Per employees, boba will be served or discarded within the next 3 hours (4 hours from time of initial cooking). Rice and mochi was voluntarily condemned and discarded during inspection. See VC&D report.

Follow-up By  
12/18/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:** Measured cooked dairy pudding and taro stored at ambient temperature from 78-110F. Per employees, food was cooked more than 4 hours prior to temperature measurement and is cooling. [CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. [COS] Pudding, taro, red rice, and mochi was voluntarily condemned and discarded during inspection. See VC&D form.

Follow-up By  
12/18/2025

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 employees actively washing utensils in the preparation sink and skipping the sanitizer step. [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 employees on how to utilize and set up the 3-compartment sink for washing, rinsing, and sanitizing.

Follow-up By  
12/18/2025

### Minor Violations

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

**Inspector Observations:** Observed handwash sink in the kitchen was obstructed at the time of inspection. Nearby handwash sink in the front preparation area was fully stocked and available for use. [CA] Handwash sink shall be fully stocked 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:** Measured maximum water temperature at the 3-compartment sink at 111F. [CA] Hot water shall be supplied at a minimum of 120F from the faucet.

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

**Inspector Observations:** No person in charge present at the time of inspection. [CA] A designated person in charge who is responsible for operation of facility shall be present at all hours of operation.

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 unapproved, foreign equipment (hot water and tea boiler) in the facility. [CA] 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).

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

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**Inspector Observations:** Per permit condition, facility is approved for the use of ventless AutoFry oven without an exhaust hood system for the heating of precooked food items only. Observed employees cooking raw chicken inside the oven at the time of inspection. Observed excessive heat and smoke produced by the unit. [CA] Discontinue cooking of raw chicken. Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.

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

**Inspector Observations:** Facility lacks probe thermometer for monitoring internal temperature of food. [CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

## Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper hot and cold holding temperatures.

## Measured Observations

| Item                   | Location                 | Measurement       | Comments |
|------------------------|--------------------------|-------------------|----------|
| water                  | 3-compartment sink       | 111.00 Fahrenheit |          |
| cooked mochi           | preparation counter      | 93.00 Fahrenheit  |          |
| water                  | preparation sink         | 120.00 Fahrenheit |          |
| milk                   | 2-door under counter     | 41.00 Fahrenheit  |          |
| raw chicken            | preparation counter      | 41.00 Fahrenheit  |          |
| cooked red rice        | preparation counter      | 110.00 Fahrenheit |          |
| sanitizer (chlorine)   | 3-compartment sink       | 50.00 PPM         |          |
| water                  | handwash sink            | 100.00 Fahrenheit |          |
| boba                   | preparation counter      | 88.00 Fahrenheit  |          |
| cooked coconut pudding | preparation rack         | 82.00 Fahrenheit  |          |
| yogurt                 | preparation unit inserts | 41.00 Fahrenheit  |          |
| cooked taro            | preparation rack         | 78.00 Fahrenheit  |          |

## Overall Comments:

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

**Per permit condition, facility is approved for the use of ventless AutoFry oven without an exhaust hood system for the heating of precooked food items only. Discontinue cooking raw chicken in this oven. If future violations are observed, facility exhaust hood exemption may be revoked.**

**Completed TPHC documentation during inspection for boba, sticky rice, and mochi.**

**Joint inspection with Derek Clemente.**

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 **12/25/2025**. 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.

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## 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 |



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**Received By:** Peiling Cen  
Manager

**Signed On:** December 11, 2025