

**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> FA0258874 - HANLIN TEA ROOM INC		<b>Site Address</b> 10271 TORRE AV, CUPERTINO, CA 95014	<b>Inspection Date</b> 03/26/2025
<b>Program</b> PR0379193 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		<b>Owner Name</b> HANLIN TEA ROOM INC.	<b>Inspection Time</b> 14:45 - 16:00
<b>Inspected By</b> GLENCIJOY DAVID	<b>Inspection Type</b> LIMITED INSPECTION	<b>Consent By</b> POCHEN LAI	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

No major violations were observed during this inspection.

**Minor Violations**

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

**Inspector Observations: No paper towels or paper towel dispenser at handwash sink at end of cook line. Handwash sink at other end of cook line was stocked with soap and paper towels. [CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers at all times.**

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: Measured chlorine at 0 ppm in dishwasher machine. No active dishwashing at time of inspection. [CA] Maintain chlorine in mechanical dishwasher machine at 50 PPM.**

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: One dead cockroach on floor next to water heater. One dead cockroach on tray underneath water heater. [CA] Clean and sanitize area of dead cockroaches.**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: Raw eggs stored above cooked food in walk in cooler. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.**

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

**Inspector Observations: Accumulation of grease and debris on hood and hood filters. [CA] Clean mechanical exhaust hood and filters of accumulations.**

**Accumulation of debris on shelving and exterior of equipment (storage bins and lids). [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.**

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: Pots and cooking equipment are stored in back storage area; back storage area is not fully enclosed. [CA] Food or food related equipment shall be stored in an approved fully enclosed food facility.**

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

**Inspector Observations: Missing ceiling tiles above walk in cooler and is exposed ceiling above storage area on top of walk in cooler. [CA] Ceilings of all rooms where nonprepackaged food is handled shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.**

**Performance-Based Inspection Questions**

N/A

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## Measured Observations

Item	Location	Measurement	Comments
egg	walk in cooler	36.00 Fahrenheit	
pork	walk in cooler	33.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
hot water	prep sinks	120.00 Fahrenheit	
corn	walk in freezer	1.00 Fahrenheit	IR
chlorine	dishwasher machine	0.00 PPM	
milk	prep cooler	41.00 Fahrenheit	
hot water	rinse sink	120.00 Fahrenheit	
ambient air	reach in cooler	39.00 Fahrenheit	
syrup	clear door cooler	40.00 Fahrenheit	

## Overall Comments:

*Facility is not open at this time. Facility plans to open the first week of April.*

### OWNERSHIP CHANGE INFORMATION

**NEW OWNER: GOLDEN BOWL TAIPEI CUISINE**

**NEW FACILITY NAME: GOLDEN BOWL TAIPEI CUISINE**

*The applicant has completed the change of ownership application process for an Environmental Health Permit.*

*The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1580.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.*

*The Environmental Health Permit will be effective: 04/01/2025 - 03/31/2026. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.*

*Post permit in public view.*

*Structural Review inspection conducted on 03/26/2025*

*Prior to the installation of any new equipment, submittal is required to Plan Check.*

*Plan check consultation hours are Monday thru Friday 730AM-10AM and afternoon by appointment only at address above.*

*Additional information on Plan Check Program is available at <https://www.sccgov.org/sites/cpd/programs/pcp/Pages/home.aspx>.*

*Any installation of new equipment, without prior notification to district specialist/Plan Check is subject to impound. Unapproved equipment will not be allowed for use.*

*\*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date. Food Safety Manager Certificate and Food Handler cards shall be available for review.*

*Information on a Food Safety Certificate and Food Handler cards are available at <https://www.sccgov.org/sites/cpd/programs/fsp/Pages/FSC.aspx>.*

*Facility shall notify district specialist should there be a change of number of employees or change in menu. District specialist shall be notified prior to the addition, replacement, or removal of any equipment.*

*Facility is recommended to have professional pest control services.*

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 **4/9/2025**. 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:** Pochen Lai  
Owner

**Signed On:** March 26, 2025