

# 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 FA0285418 - TEAZU TEA LOUNGE	Site Address 969 STORY RD 6033, SAN JOSE, CA 95122	Inspection Date 11/27/2024
Program PR0427891 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name TEAZU TEA LOUNGE INC	Inspection Time 09:30 - 10:00
Inspected By HENRY LUU	Inspection Type LIMITED INSPECTION	Consent By KHANH

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

No major violations were observed during this inspection.

#### Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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: Cutting board of the three-door food preparation refrigerator observed heavily scored and stained brown.**

**[CA] Surfaces of equipment such as cutting blocks and boards that are scratched and scored so that they can no longer be effectively be cleaned and sanitized shall be resurfaced or replaced.**

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: Minor leak observed at the faucet of the dump sink in the front service area.**

**[CA] Repair plumbing fixture and maintain in clean and good repair.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: Numerous inoperable equipment observed inside the the facility:**

- Two-door reach-in refrigerator used as a preparation service.
- PIC stated that refrigerator will be replaced with a preparation table.
- Popcorn kettle located in the upstairs attic.

**[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.**

#### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

#### Measured Observations

Item	Location	Measurement	Comments
Ambient	Two-door food preparation refrigerator	38.00 Fahrenheit	Front service
Ambient	Three-door food preparation refrigerator	38.00 Fahrenheit	
Warm water	Hand wash sink - front service	101.00 Fahrenheit	
Warm water	Hand wash sink - kitchen	100.00 Fahrenheit	
Hot water	Dump sink	121.00 Fahrenheit	
Ambient	Two-door upright refrigerator	37.00 Fahrenheit	
Ambient	Three-door upright freezer	2.00 Fahrenheit	
Hot water	Food preparation sink	125.00 Fahrenheit	
Hot water	Three-compartment sink	127.00 Fahrenheit	

#### Overall Comments:

##### OWNERSHIP CHANGE INFORMATION

**NEW FACILITY NAME:** Moc Delights

**NEW OWNER:** Khanh Nguyet Tran

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*The applicant has completed the facility evaluation application process for an Environmental Health Permit.*

*The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1,107.00 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: 12/01/2024 - 11/30/2025 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.*

*An official permit will be mailed to the address on file and shall be posted in public view upon receipt.*

*\*Structural Review inspection conducted on 11/27/2024*

*\*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

*- FSC: Khanh Nguyet Tran - 12/06/2026*

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 **12/11/2024**. 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:** Khanh Nguyet Tran  
Owner  
**Signed On:** November 27, 2024