

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 FA0280166 - WOW TEA DRINK		Site Address 19505 STEVENS CREEK BL 102, CUPERTINO, CA 9		Inspection Date 09/04/2024	
Program PR0421942 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name WOW TEA DRINK LLC		Inspection Time 15:50 - 16:45
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By MICHELLE	FSC Rong Yin 9/7/28		

Placard Color & Score
YELLOW
73

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				N
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			
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				
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		
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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48 Plan review		X
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: The only handwash sink located at the front service area is obstructed and not accessible due to a food prep unit stored in front of the sink. [CA] All handwash sinks shall be kept unobstructed and easily accessible to allow employees to properly wash their hands as required.
[COS] Employee moved the food prep unit to make the handwash sink accessible.

Follow-up By
09/09/2024

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

Inspector Observations: Potentially hazardous foods, boba, is subject to time as a public health control but not time-marked. Per employee the boba was prepared at 12 pm but has not been discarded after the 4 hour period. [CA] Potentially hazardous foods that is subject to time rather than temperature shall be time-marked with the start/end of the 4 hour period where it shall be discarded if not used.
[COS] Employee discarded the boba.

Follow-up By
09/09/2024

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employees starting their work shift by putting on disposable gloves but did not wash their hands. [CA] Employees shall properly wash their hands with warm water, soap, and single-use paper towels prior to putting on disposable gloves.

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: Black mold-like substance observed on the inside panel of the ice machine. [CA] Frequently clean and sanitize the inside panel of the ice machine.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Observed waste water from cappuccino/espresso maker discharging into bins placed underneath equipment. [CA] Liquid waste shall be disposed through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility added two commercial cappuccino/espresso maker (Brand: Lehehe) at the front counter without prior submittal to this department's plan check.
[CA] The addition of cooking equipment or equipment that requires plumbing shall be submitted to this department's Plan Check for review prior to installation and use.

Discontinue use of unapproved equipment until approved by Plan Check. Remove equipment or submit plans by 10/1/24. Failure to comply will result in additional enforcement action.

Additional information on how to submit plans can be found on www.ehinfo.org.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.
 Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Boba	Cooked	178.00 Fahrenheit	
Heavy cream	Reach-in cooler	40.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Milk	Reach-in cooler	40.00 Fahrenheit	
Mxed milk	Reach-in cooler	41.00 Fahrenheit	
Milk	Food prep unit reach-in	40.00 Fahrenheit	

Overall Comments:

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 **9/18/2024**. 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: Xiaoran Ni
Manager

Signed On: September 04, 2024