

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 FA0275210 - SNOW TEA		Site Address 1777 N MILPITAS BL, MILPITAS, CA 95035		Inspection Date 11/17/2020		Placard Color & Score GREEN N/A
Program PR0415914 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SNOW TEA HOUSE LLC		Inspection Time 14:30 - 15:15	
Inspected By FRANK LEONG	Inspection Type RISK FACTOR INSPECTION		Consent By YURI SONG	FSC BOZHI SHI 03/19/2024		

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						
K06	Adequate handwash facilities supplied, accessible	X						N
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						S
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		

OFFICIAL INSPECTION REPORT

Facility FA0275210 - SNOW TEA	Site Address 1777 N MILPITAS BL, MILPITAS, CA 95035	Inspection Date 11/17/2020
Program PR0415914 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name SNOW TEA HOUSE LLC	Inspection Time 14:30 - 15:15
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Social Distancing Protocol

01 - Signage Violation

Compliance of this category has been verified.

02 - Face Covering Violation

Compliance of this category has been verified.

03 - Social Distance Violation

Compliance of this category has been verified.

04 - Clean and Sanitize Violation

Compliance of this category has been verified.

05 - General Violation

Compliance of this category has been verified.

Major Violations

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: In the back prep area, at the handwash station, observed hand soap is hardened in dispenser and does not dispense. Observed nearby handwash station at the front prep area is stocked with hand soap and paper towels. [CA] Ensure hand soap and paper towels are provided at all handwash stations to allow for proper handwashing. Replace hand soap in the soap dispenser.

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

Inspector Observations: At the front prep area, underneath the prep/dump sink, observed two dead cockroaches and cockroach debris. At the back prep area, observed dead cockroaches underneath and around the ice shaving machine, on a prep table by the prep sink, and underneath the prep sink. [CA] Ensure facility is kept free of cockroaches to prevent possible contamination of food. Areas with cockroach activity shall be cleaned and sanitized with an approved sanitizer. Any live cockroach activity may result in facility closure.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
hot water	3 compartment sink	120.00 Fahrenheit	
milk	2 door prep unit	38.00 Fahrenheit	
egg pudding	2 door prep unit	41.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
squid	2 door reach in refrigerator	38.00 Fahrenheit	
grass jelly	2 door prep unit	38.00 Fahrenheit	
warm water	restroom handwash sink	100.00 Fahrenheit	
half and half	2 door reach in refrigerator	39.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
half and half	2 door prep unit	38.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0275210 - SNOW TEA	Site Address 1777 N MILPITAS BL, MILPITAS, CA 95035	Inspection Date 11/17/2020
Program PR0415914 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name SNOW TEA HOUSE LLC	Inspection Time 14:30 - 15:15

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 12/1/2020. 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:

Signed On: November 27, 2020

Comment: REPORT EMAILED TO OPERATOR.