

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 FA0204833 - UME TEA	Site Address 421 CALIFORNIA AV, PALO ALTO, CA 94306	Inspection Date 06/11/2025
Program PR0302835 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name UME PALO ALTO INC	Inspection Time 11:50 - 12:25
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By KO YAN CHU

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/10/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 06/11/2025

Cited On: 06/10/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 06/11/2025

Cited On: 06/10/2025

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

Compliance of this violation has been verified on: 06/11/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
cheese	2-door under counter	41.00 Fahrenheit	
custard	2-door preparation unit	41.00 Fahrenheit	
oat milk	2-door under counter	41.00 Fahrenheit	
fish ball	2-door preparation unit (kitchen)	41.00 Fahrenheit	
yogurt	2-door under counter	41.00 Fahrenheit	
ambient	countertop preparation unit	53.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up to the routine inspection from 6/10/2025.

The following major violations have been verified for compliance:

1. K06: Adequate handwash facilities supplied. The handwash sink in the front preparation area has been cleared and is fully stocked with soap and paper towels.

2. K07: Proper hot and cold holding temperatures. Observed all Potentially Hazardous Foods including oat milk, yogurt, and cheese are stored in the 2-door under counter preparation unit. See measured observations. The ambient temperature of the preparation unit is measuring at 53F. Ensure refrigeration unit is repaired and able to maintain foods at 41F or below prior to storage of Potentially Hazardous Foods.

2. K08: Time as a public health control. Observed container of boba is now time marked as per TPHC procedures. Boba is to be discarded within 4 hours of time marking.

Continue to correct remaining violations as cited on the routine inspection report.

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 **6/25/2025**. 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

KO YAN CHU

Received By: Ko Yan Chu
Staff

Signed On: June 11, 2025