

**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 FA0230396 - HEYTEA		Site Address 372 BARBER LN, MILPITAS, CA 95035	Inspection Date 03/19/2026
Program PR0330409 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09		Owner Name LIJUN HE	Inspection Time 16:10 - 17:00
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By OLIVER AND JADE	

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

**Major Violations**

Cited On: 03/12/2026

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

**Compliance of this violation has been verified on: 03/19/2026**

Cited On: 03/12/2026

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Compliance of this violation has been verified on: 03/19/2026**

**Minor Violations**

Cited On: 03/12/2026

K48 - 2 Points - Plan review unapproved; 114380

**Compliance of this violation has been verified on: 03/19/2026**

**Measured Observations**

Item	Location	Measurement	Comments
ambient	under-counter cooler	41.00 Fahrenheit	
matcha cloud	prep table - front service - ice bath	62.00 Fahrenheit	TPHC
hot water	three compartment sink	120.00 Fahrenheit	
ambient	milk/tea dispenser refrigerator	39.00 Fahrenheit	
warm water	hand sink - back kitchen	100.00 Fahrenheit	
pistachio cloud	under-counter cooler - front service	41.00 Fahrenheit	TPHC
matcha jelly	prep cooler	52.00 Fahrenheit	TPHC

**Overall Comments:**

**On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted on 03/12/2026.**

**Compliance of the following has been verified:**

**K07: Improper hot and cold holding temperatures:**

- Ambient of the under-counter cooler at the front service area measured 41F. Facility is no longer storing potentially hazardous foods subjected to temperature control inside the unit; Going forward, all food items in the unit are to be subjected to time as a public health control (4-hour rule).

Facility is now maintaining bowls of cheese foam whipping products in ice baths at the front service line on TPHC. Facility is now also maintaining potentially hazardous foods containing dairy (matcha jelly, coconut jelly) in the upper portion of the toppings prep cooler on TPHC.

Ambient of the tea/milk dispensing machine measured 41F via probe.

**K21: Hot and cold water not available:**

- Hot water measured at 122F from the faucet at the three compartment dishwashing sink.

**K38: Inadequate ventilation:**

- Facility observed cooking boba pearls and sago underneath the preexisting ventilation hood.

**K48: Plan review unapproved:**

- Facility has submitted plans to DEH Plan Check for the milk/tea dispenser, and provided ETL sanitation certification documentation. Per discussion with Senior REHS K. Bethea, facility may continue to utilize the milk/tea dispenser while it goes through plan check.

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**Compliance of all cited violations has been verified.  
Facility re-issued a Green "Pass" placard.**

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 **4/2/2026**. 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



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**Received By:** Oliver  
Manager  
**Signed On:** March 19, 2026