

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 FA0299391 - TEA LYFE	Site Address 14554 BIG BASIN WY, SARATOGA, CA 95070	Inspection Date 02/01/2024
Program PR0439372 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name CASA BUI LLC	Inspection Time 10:00 - 11:00
Inspected By FRANK LEONG	Inspection Type LIMITED INSPECTION	Consent By NICHOLAS MILLER

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: At the front counter area and in the kitchen area, observed a lack of hand soap and paper towels at the handwash station. [CA] Ensure handwash stations are stocked with hand soap and paper towels to allow for proper handwashing. [SA] Operator provided hand soap and paper towels for handwash station in the kitchen area. Operator to send picture of correction for the front counter handwash station to district inspector.

Minor Violations

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

Inspector Observations: On the right side of the hood, on the ceiling corner, observed ants in the area. Observed crevice in the ceiling corner next to the hood. [CA] Ensure facility is kept free of insects that may cause contamination. Seal cracks and crevices.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, 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: Observed installation of a flat top grill/gas grill at the cookline. Observed equipment is stored on top of a painted metal table without any legs/wheels. [CA] Ensure all equipment used with the facility is approved. Tables shall be of an approved material and installed with legs/wheels to allow for movement and cleaning. Submit plans to plan check for addition of flat top grill/gas grill at the cookline.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
hot water	2 compartment sink	120.00 Fahrenheit	
quaternary ammonia sanitizer	3 compartment sink	200.00 PPM	
ambient air temperature	prep unit	33.00 Fahrenheit	
ambient air temperature	walk-in freezer	5.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
ambient air temperature	display refrigerator	38.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
chlorine sanitizer	undercounter warewash machine	50.00 PPM	
ambient air temperature	2 door prep unit	38.00 Fahrenheit	
ambient air temperature	walk-in refrigerator	41.00 Fahrenheit	

Overall Comments:

Joint Inspection with Kaya Alassfar

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: MANGIA MORNINGS

NEW OWNER: MILLER FAMILY RESTAURANTS

The applicant has completed the change of ownership application process for an Environmental Health Permit.

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The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1,079.00 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: 03/01/2024 - 02/28/2025 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 02/01/2024**

***Permit condition: Submit plans to plan check department for addition of flat top grill/gas grill by 04/15/2024. Failure to submit plans may result in enforcement including impound of equipment and/or inspection fees.**

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

***Permit condition added on 02/14/2024 after discussion with operator by phone. Revised report was emailed to operator.**

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 2/15/2024. 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: NICHOLAS MILLER
OWNER
Signed On: February 01, 2024