

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 FA0258721 - TEA VILLA | | Site Address 2200 EASTRIDGE LP K0004, SAN JOSE, CA 95122 | Inspection Date 09/21/2022 |
| Program PR0378941 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09 | | Owner Name TEA VILLA LLC | Inspection Time 15:45 - 16:20 |
| Inspected By HENRY LUU | Inspection Type FOLLOW-UP INSPECTION | Consent By NGOC | |

| |
|---|
| Placard Color & Score YELLOW N/A |
|---|

Comments and Observations

Major Violations

Cited On: 08/30/2022

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

This violation found not in compliance on 09/21/2022. See details below.

Cited On: 09/13/2022

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

This violation found not in compliance on 09/21/2022. See details below.

Cited On: 09/21/2022

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

Inspector Observations: Hand wash station present in facility, however still has not been installed. [CA] All food facilities shall provide an operable handwashing station.

Follow-up By
09/27/2022

***** Comply by 9/27/2022**

Cited On: 09/21/2022

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

Inspector Observations: Tapioca pearls (boba) subjected to TPHC lacked time labels. [CA] Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC). [COS] PIC provided label for boba.

Follow-up By
09/27/2022

***** Comply by 9/27/2022**

Cited On: 09/13/2022

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

This violation found not in compliance on 09/21/2022. See details below.

Minor Violations

N/A

Measured Observations

| Item | Location | Measurement | Comments |
|-----------|-------------------------------|-------------------|----------|
| Hot water | Three-compartment sink | 120.00 Fahrenheit | |
| Milk | Preparation refrigerator | 41.00 Fahrenheit | |
| Milk | One-door upright refrigerator | 40.00 Fahrenheit | |

Overall Comments:

- On-site for chargeable follow-up inspection after facility earned a Conditional Pass for unapproved sale of food and lack of a hand wash station.
- Facility has earned another Conditional Pass for lack of labels for PHF subjected to TPHC and lack of a hand wash station.
- Another chargeable follow-up inspection will be conducted on or after 9/27/2022 to verify compliance of K06 - Adequate hand washing facilities supplied and/or accessible.
- Subsequent follow-up inspection after the first follow-up shall be billed at \$219/hour during normal business hour, Monday - Friday 7:30 AM to 5:00 PM, or \$493/hour during non-business hours, and upon inspector availability.
- Failure to comply will result in further enforcement actions and/or administrative hearings.

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| Program PR0378941 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09 | Owner Name TEA VILLA LLC | Inspection Time 15:45 - 16:20 |

Note: Equipment (unapproved rice cooker and air fryer) impounded during the follow-up inspection on 9/13/2022, are still present in facility. It is unlawful to use, remove, or dispose of this food, equipment, and/or utensils until released by an enforcement officer. Do not remove impound tag under penalty of law.

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 **10/5/2022**. 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: Jenny
PIC
Signed On: September 21, 2022