

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 01/25/2023
Program PR0378941 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name TEA VILLA LLC	Inspection Time 14:00 - 15:20
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By HIEN

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

Cited On: 01/25/2023

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

Inspector Observations: The only hand washing station in facility has not been installed. [CA] All food facilities shall provide an operable handwashing station.

Cited On: 01/25/2023

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

Inspector Observations: Tapioca pearls (boba) subjected to time as public health control (TPHC) lacked any time marking. Per employee at the time, tapioca pearls were prepared at 1:00 PM, an hour before the follow-up. [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

Cited On: 01/25/2023

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Employee conducting ware washing skips final sanitizing step during manual ware washing. When questioned, employee stated that utensils are washed with soap and hot water only. Bleach is not used. [CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

Minor Violations

Cited On: 01/25/2023

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water at the three-compartment sink measured at 118F max. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

Cited On: 01/25/2023

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: Impound tag on Insignia domestic air fryer (I.D. No. HL09132022B, impounded on 9/13/2022) has been removed. [CA] All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation). All utensils and equipment shall be approved, installed properly, & meet applicable standards.

Cited On: 01/25/2023

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

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Inspector Observations: Facility is currently operating without a valid health permit. [CA] A food facility shall not be open for business without a valid health permit.

CEASE AND DESIST ALL ACTIVITIES.

A permit shall be issued by this department when investigation has determined that the proposed facility and its method of operation meets the specifications of the approved plans or conforms to the requirements set forth by this department.

Measured Observations

Item	Location	Measurement	Comments
Milk	Food preparaiton refrigerator	40.00 Fahrenheit	
Hot water	Three-compartment sink	118.00 Fahrenheit	
Milk	One-door upright refrigerator	39.00 Fahrenheit	

Overall Comments:

- On-site for chargeable follow-up inspection after facility:
 - Earned a conditional pass during a routine inspection conducted on 8/12/2022.
 - Earned a conditional pass during the first follow-up inspection on 8/19/2022.
 - Earned a pass during the second follow-up (first chargeable inspection) on 8/30/2022 - facility failed to re-install hand wash station.
 - Earned a conditional pass during the third follow-up (second chargeable inspection) on 9/13/2022.
 - Earned a conditional pass during the fourth follow-up (third chargeable inspection) on 9/21/2022.
 - Earned a pass during the fifth follow-up (fourth chargeable inspection) on 10/12/2022 - facility failed to re-install hand wash station by the comply-by date.
 - Earned a conditional pass for the sixth follow-up inspection (fifth chargeable inspection) on 11/02/2022 - facility failed to re-install hand wash station by the comply-by date and employee skipping final sanitizing step during manual ware washing.
 - Earned a pass during the seventh follow-up inspection (sixth chargeable inspection) on 11/11/2022 - facility failed to re-install hand wash station.

- Facility still has not re-installed hand wash station, and in addition, numerous major and minor violations were observed during today's follow-up. See violations above.

- Facility is hereby closed due to continued non-compliance and lack of valid health permit.
- Facility has been previously notified of requirements to maintain health permit in an email sent on 1/19/2023:
 - Re-install hand wash station with warm water, hand soap, and paper towel dispenser.
 - Submit payments for outstanding balances on invoices:
 - 1) IN1266625.
 - 2) IN1269917.
 - 3) IN1272518.
- Print out of email sent was provided to owner. Invoices were attached in sent email and print outs were provided to owner.

- Contact district inspector once requirements mentioned above have been completed.
 - In addition, owner is to provide valid Food Safety Certified (FSC) manager certificate or at minimum confirmation for class.
- Facility will be chargeable for this follow-up inspection, as well as follow-up inspection to re-open facility once the above has been complied by.
- Facility is to cease and desist all operations and remain closed until this Department reinstates health permit.
- New impound sticker has been placed on Insignia air fryer.
 - Equipment AND impound sticker is to remain on equipment. Equipment AND tag SHALL not be removed under penalty of law.

- Facility will be summoned for offering hearing for current facility.

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CLOSURE / PERMIT SUSPENSION NOTICE

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 **2/8/2023**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Lam Ha
Owner

Signed On: January 25, 2023