

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 FA0299356 - UME TEA		Site Address 1704 OAKLAND RD 300, SAN JOSE, CA 95131		Inspection Date 05/18/2026		Placard Color & Score GREEN 80		
Program PR0439311 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name UME SJ OAKLAND INC		Inspection Time 15:40 - 16:50			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By ZOEY & YU HAO (SM)				FSC Jia Yao Lin 10/4/30

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X					
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods						X	
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding	X						
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available			X				
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food	X	
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Major:

1. Measured the following PHFs holding between 54F - 64F in 2 door sliding/dispenser unit: milk, cream and yogurt for less/more than 4 hours.

2. Measured container of fresh mochi holding at 74F on counter top at service line for more than 4 hours.

3. Measured bags of raw chicken holding at 62F on counter for less than 4 hours.

[CA] Maintain all cold PHFs held at or below 41F or hot held at or above 135F. [COS] Operator directed to relocate milk, cream and raw chicken to another refrigeration unit. Container of yogurt was discarded.

Minor: Measured container of yogurt holding at 47F in walk-in for less than 4 hour. [CA] Maintain all PHFs cold held at or below 41F.

Follow-up By
05/25/2026

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Found ice bin partially blocking access to hand wash station located at front station. [CA] Ensure hand wash station is accessible at all times. [COS] Operator directed to relocate ice bin.

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

Inspector Observations: Measured water temperature holding at 73F at employee restroom. [CA] Provide an adequate, pressurized, potable supply of warm water to be held between 100F - 108F.

Note: To turn on water, must push down on button.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: 1. Found bottles of orange juice thawing in 4 compartment sink. Observed soiled utensils in the next compartment. Note: This unit is meant for the purpose of warewash. Facility has a 2-compartment sink meant for prepping.

2. Found 2 bags of raw chicken thawing on counter.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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: 1. Measured ambient air temperature of 2 door sliding/dispensing refrigeration unit at 58F. [CA] Repair refrigeration unit to maintain all PHFs cold held at or below 41F. [COS] Operator directed to relocate all other PHFs food to another unit and discard of any PHFs placed in unit for more than 4 hours.

Follow-up By
05/25/2026

2. Facility does not have any type of mechanical exhaust hood on site.

- EMEET (Smokeless Fryer)

- Electrical Fryer (Avantico)

[CA] New and/or replacement food 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). *Plan check required*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

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Inspector Observations: Found drainline for 4-compartment sink directly in floor sink. [CA] Provide a minimum of 1 inch air gap between drain line and floor sink.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
yogurt	2 door sliding	52.00 Fahrenheit	for more than 4 hours. COS-discard
raw chicken	counter	62.00 Fahrenheit	for less than 4 hours. COS-relocate
warm water	handsink (front)	100.00 Fahrenheit	
boba	warmer	151.00 Fahrenheit	
curly fries	2 door upright freezer	2.30 Fahrenheit	
raw chicken	1 door cold top/reach in	41.00 Fahrenheit	
hot water	4-comp/2-comp/mop sink	120.00 Fahrenheit	
mochi	counter	76.00 Fahrenheit	for more than 4 hours. COS-discarded.
popcorn chicken	fryer (not approved)	167.00 Fahrenheit	
milk	walk-in	41.00 Fahrenheit	
water	handsink (employee restroom)	73.00 Fahrenheit	

Overall Comments:

A follow-up inspection shall be conducted.

Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non business hours, and upon inspector availability.

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 **6/1/2026**. 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



Received By: Zoey Zhou
Manager
Signed On: May 18, 2026