

**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**

<b>Facility</b> FA0303137 - SUNRIGHT TEA STUDIO		<b>Site Address</b> 1693 N MILPITAS BL, MILPITAS, CA 95035		<b>Inspection Date</b> 08/27/2025	
<b>Program</b> PR0445522 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> SUNRIGHT NCA 2 LLC		<b>Inspection Time</b> 15:05 - 16:15
<b>Inspected By</b> NHA HUYNH	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> FINKY/ROY	<b>FSC</b> Roy Li 12/06/2026		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>76</b>
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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						S
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible		X		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		
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		
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		X
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

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

**Inspector Observations:**

**Lack of handwash soap at the handwash sink at service area and non-functioning automatic soap dispenser at the handwash sink at the back area.**

**[Corrective Action] Ensure soap is available at all times. Ensure automatic soap dispenser properly dispenses soap.**

**[Corrected on Site] Soap re-filled and batteries replaced.**

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations:**

**Observed expired Food Handler's Card.**

**[Corrective Action] Ensure Food Handler's Card are current and valid.**

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations:**

**Count down timer was not working for the boba at the time of inspection. Per manager, boba was cooked an hour ago.**

**[Corrective Action] Ensure count down timer is on anytime food is monitored by time.**

K14 - 3 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:**

**Grime accumulation observed inside of the ice machine and on the inside of the lid.**

**[Corrective Action] Thoroughly clean and sanitize.**

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

**Inspector Observations:**

**Warm water at the automatic handwash sink in the restroom was measured at 73 degrees Fahrenheit.**

**[Corrective Action] Maintain water temperature at 100 - 108 at automatic handwash sinks.**

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:**

**Door handle is missing on the 2 door upright cooler. Sheet metal on the middle bar of the 2 door upright cooler observed damaged.**

**[Corrective Action] Maintain refrigeration in good condition.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations:**

**1. Magnetic screen door at the back door observed damaged and not able to close.**

**[Corrective Action] Magnetic screen door may be replaced with a regular screen door.**

**2. Broken and unused equipments observed in the restroom.**

**[Corrective Action] Remove broken and unused equipments from the premise.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
yogurt	2 door undercounter cooler	41.00 Fahrenheit	under boba
taro	2 door prep cooler	41.00 Fahrenheit	
black boba	hot holding	135.00 Fahrenheit	TPHC
milk, yogurt	walk-in cooler	36.00 Fahrenheit	
hot water	3 compartment sink	126.00 Fahrenheit	
brulee	single door upright display cooler	41.00 Fahrenheit	
milk	2 door undercounter cooler	41.00 Fahrenheit	under espresso
cream	2 door upright cooler	39.00 Fahrenheit	
milk	2 door undercounter cooler	41.00 Fahrenheit	back area
white boba	hot holding	122.00 Fahrenheit	TPHC
milk	2 door undercounter cooler	40.00 Fahrenheit	near check out
warm water	handwash sink	73.00 Fahrenheit	restroom

## Overall Comments:

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 **9/10/2025**. 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:** Roy  
person in charge

**Signed On:** August 27, 2025