

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 FA0256182 - UMETEA		Site Address 272 BARBER CT, MILPITAS, CA 95035		Inspection Date 07/07/2025		Placard Color & Score GREEN 79		
Program PR0374096 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name UMETEA INC		Inspection Time 16:20 - 17:30			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By JIA YAO LIN				FSC Not Available

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			N
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		
K36	Equipment, utensils, linens: Proper storage and use	X	
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

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

Inspector Observations: At the front counter, measured cooked mochi at 85F, and sago at 70F. Per operator, cooked mochi and sago prepared 2 hours prior. Next to the handwash station, on the insert prep top of the 2 door prep unit, measured pistachio cream and salted cream at 58F. Per operator, pistachio cream and salted cream stored since the morning. On the front counter facing side, measured coconut jelly at 48F and yogurt cream at 50F. Per operator, coconut jelly and yogurt cream prepared an hour prior and stored in the unit. [CA] Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth. [SA] Operator placed a time label on container of cooked mochi and sago for service within 2 hours, for a total of 4 hours from when removed from temperature control or discard. Operator discarded container of pistachio cream and yogurt cream. Operator moved coconut jelly and yogurt cream to undercounter refrigeration to facilitate proper holding temperatures.

Minor Violations

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

Inspector Observations: Food safety manager's certificate was unavailable upon request. [CA] Ensure at least one food safety manager's certificate is obtained and posted within the facility. All other employees that handle food shall obtain food handler cards.

Follow-up By 09/07/2025

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: In the ice machines, observed mold like growth on the inner panel. [CA] Ensure inner panel of ice machine is frequently cleaned and sanitized to prevent possible contamination of food (ice).

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

Inspector Observations: At the front counter, below the counter-top, in the undercounter cabinet, observed accumulation of rodent droppings. Observed an accessible wire access cutout on the side of the cabinet. In the dining/seating area, behind the display shelving and seating, observed what appears to be rodent droppings in the area. At the front counter, observed two large crevices/holes at the bottom of the counter-top. Observed gaps/crevices along the dining area display shelving and seating. [CA] Ensure facility is kept free of vermin. Clean and sanitize all areas with activity. Seal all gaps, cracks and crevices to prevent further harborage. Contact pest control to provide service for facility.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed spoon used for pineapple jam is seated with the handle in contact with the food. [CA] Ensure all scoops area stored in a manner where utensil handle does not contact food.

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: Observed front and back doors propped open. Observed a gap below the back door, and a gap between the front doors. [CA] Keep doors closed to prevent an entrance for vermin. Install floor sweeps to block entrance into the facility.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
coconut cream	2 door prep unit (open insert top)	41.00 Fahrenheit	
marinated chicken	2 door prep unit (kitchen)	35.00 Fahrenheit	
raw chicken	2 door reach in refrigerator	41.00 Fahrenheit	
salted cream	2 door prep unit (open insert top)	58.00 Fahrenheit	
mochi	counter-top	85.00 Fahrenheit	
tapioca pearls	counter-top	145.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
sago	counter-top	70.00 Fahrenheit	
oat milk	2 door prep unit (open insert top)	41.00 Fahrenheit	
cooked rice	rice cooker/warmer	140.00 Fahrenheit	
milk	2 door undercounter refrigerator	40.00 Fahrenheit	
milk	2 door prep unit (open insert top)	41.00 Fahrenheit	
pistachio cream	2 door prep unit (open insert top)	58.00 Fahrenheit	
coconut jelly	2 door prep unit	48.00 Fahrenheit	
yogurt cream	2 door prep unit	50.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
heavy cream	2 door undercounter refrigerator	40.00 Fahrenheit	
milk	2 door reach in refrigerator	41.00 Fahrenheit	

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 **7/21/2025**. 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

VPL

Received By: JiA YAO LIN
MANAGERj
Signed On: July 07, 2025