

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 11/02/2022
Program PR0378941 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09		Owner Name TEA VILLA LLC	Inspection Time 15:00 - 15:30
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By HOANG	

Placard Color & Score YELLOW N/A
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Comments and Observations

Major Violations

Cited On: 10/12/2022

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

This violation found not in compliance on 11/02/2022. See details below.

Cited On: 11/02/2022

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

Inspector Observations: Hand washing station at facility still has not been installed. [CA] All food facilities shall provide an operable hand washing station.

Cited On: 11/02/2022

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 skips sanitizing step during manual warewashing of utensils. [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

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three-compartment sink	120.00 Fahrenheit	
Milk	Food preparation 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.

- Facility has earned a conditional pass for the sixth follow-up inspection (fifth chargeable inspection).
- Facility has not re-installed hand wash sink by the comply date noted on 10/12/2022 report.

- Facility will be billed for follow-up inspections. In addition, facility will be summoned for an office hearing for continued non-compliance of major violation.

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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 **11/16/2022**. 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: Hoang
PIC
Signed On: November 02, 2022