

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 FA0250524 - CHARLIE'S TEA	Site Address 10825 N WOLFE RD, CUPERTINO, CA 95014	Inspection Date 02/18/2025
Program PR0360822 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name RATAA CORP	Inspection Time 14:45 - 16:15
Inspected By SUKHREET KAUR	Inspection Type LIMITED INSPECTION	Consent By CHLOE

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Lack of hot water at front hand wash sink.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

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

Inspector Observations: Observed a dead cockroach on sticky trap at front area near ice machine and two juvenile dead cockroaches near beverage unit at front. No other activity observed in the facility.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

Ensure to obtain professional pest control services as needed.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Observed loose coving in the corner of cookline next to wok station.

[CA] Repair the coving. The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.

Floors, walls and ceiling in the facility are accumulated with grease, food splashes and dust.

[CA] Clean the floors, walls and ceiling in the facility and maintain in good condition.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Dish machine is directly plumbed. Dish machine shall be indirectly plumbed; there is a floor sink available under the food preparation sink closed to dish machine.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Follow-up By
03/04/2025

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Ambient	Walk in cooler	41.00 Fahrenheit	
Chlorine	Dish machine	50.00 PPM	
Hot water	Three compartment sink	120.00 Fahrenheit	
Water	Hand wash sink in kitchen	100.00 Fahrenheit	
Water	Hand wash sink in restroom	100.00 Fahrenheit	
Ambient	Under counter refrigerator	41.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Charlie's Tea

NEW OWNER: RATAA CORP

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The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1,107.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 03/01/2025 - 02/28/2026. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 02/18/2025**

***Permit condition: Facility is restricted to drinks only menu. Contact Department of Environmental at (408) 918-3400 for approval if facility plans to change menu.**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

Submit plan check application for indirect plumbing for dish machine by 3/4/2025.

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 **3/4/2025**. 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



Received By: HAN CHAO

Signed On: February 18, 2025