

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 FA0211954 - BEASTEAL LLC		Site Address 2785 EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 07/29/2025		Placard Color & Score YELLOW 60		
Program PR0305010 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BEASTEAL LLC		Inspection Time 14:30 - 16:15			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By MIMI AUNG				FSC Hue Thi Nguyen 08/22/2029

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						
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		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		X			N
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	X	
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	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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	X	
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		X
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: *Measured boba at 83F. Per employee, the boba was cooked 2 hours prior. Per manager over the phone, the boba is kept at room temperature no more than 4 hours and the timer is set on their phone. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Employees to discard boba at the end of the 4-hour time marking.*

Follow-up By
07/31/2025

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, 114125(b), 114141

Inspector Observations: *****MAJOR**** Observed employees actively skipping the sanitizer step during warewashing. Employees did not know how to set up the sanitizer compartment. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. [COS] Specialist instructed employees on how to conduct manual warewashing and how to set up the 3-compartment sink with sanitizing solution. The sink was temporarily blocked using plastic wrapping. Chlorine sanitizer concentration measured at 100 ppm.*

Follow-up By
07/31/2025

****MINOR**** Observed accumulation of mold-like substance in the interior panel of the ice machine. [CA] Routinely clean and sanitize the ice machine.

Minor Violations

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

Inspector Observations: *Observed handwash sink is partially obstructed by standing bucket and containers of oat milk. [CA] Handwash sink shall be fully stocked and accessible at all times.*

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

Inspector Observations: *Observed 20+ house flies, fruit flies, and gnats in the kitchen and storage areas. [CA] Food facility shall be kept free of vermin and non-disease carrying insects, weevils, ants, gnats, and fruit flies.*

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations: *No person in charge at the time of inspection. Manager contacted via phone. [CA] A designated person in charge who is responsible for operation of facility shall be present at the food facility during all hours of operation.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Observed food stored on the floor in the kitchen (toppings) and in the storage area (oat milk containers, sauces, etc.) [CA] Food shall be stored six inches above the floor to prevent contamination.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Observed accumulation of grime on food storage shelves and refrigeration unit handles and doors. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

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: *Observed the preparation unit lid next to the cook line is in disrepair. Observed multiple refrigeration gaskets (reach-in in the kitchen area) are falling off and in disrepair. [CA] Equipment shall be maintained clean and in good repair.*

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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: 1. Observed working utensils stored in standing water. Measured the water at 85F. [CA] Working utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.

2. Observed ice scoop handle stored in direct contact with ice in the cooler. [CA] Scoops shall be stored in such a way to prevent direct hand contamination with foods.

3. Observed bowl without handle stored in direct contact with ice in the ice machine. [CA] Provide scoops with handles to prevent direct hand contamination with food.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Observed excessive accumulation of dust and grease in the fume hood over the cook line. [CA] Routinely clean the ventilation hood filters. The ventilation hood filters shall be maintained clean and in good repair.

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. Observed large hole in the ceiling above the handwash sink. The ceiling panels appear to be broken and falling off.

2. Observed the top of the back door is broken off and is not flush with the wall, creating a large gap into the facility from the outside.

[CA] Repair ceiling panel and broken door. Seal all gaps in the facility. The facility shall be fully enclosed to prevent pest entrance and harborage.

3. Observed excessive clutter throughout the facility and the back storage area, including personal items. [CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility.

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

Inspector Observations: Observed excessive accumulation of grease, grime, and food debris in the kitchen area, especially at the cook line. [CA] Floors, walls, and ceilings shall be routinely cleaned and sanitized to prevent pest harborage.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: Facility is operating without an active health permit.[CA] A food facility shall not be open for business without a valid health permit.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
boba	preparation counter	81.00 Fahrenheit	Per PIC, cooked 2 hours prior.
shelled eggs	2-door upright cooler	41.00 Fahrenheit	
jelly	2-door preparation unit	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
dumplings	1-door upright freezer (1)	-1.00 Fahrenheit	
milk	1-door upright cooler	41.00 Fahrenheit	
chicken	2-door upright freezer	2.00 Fahrenheit	
ice cream	1-door upright freezer (2)	8.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
popcorn chicken	deep fryer	181.00 Fahrenheit	Final cooking temperature.
milk	1-door under counter cooler	41.00 Fahrenheit	

Overall Comments:

A follow-up inspection will be conducted within three business days to verify compliance of major violations. The first follow-up will be free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour during non-business hours, and upon inspector availability.

--48 HOUR NOTICE--

Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$1,383.75. Payment must be made immediately to DEH at the address at the top of this report or via our website at www.ehinfo.org.

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

NOTE: New employees working during inspection. Obtain food handler's cards 30 days after employee hire date. Food handler cards shall be available for review on-site.

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 **8/12/2025**. 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: Mimi Aung
Employee
Signed On: July 29, 2025