

**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 FA0282723 - TEA VILLA		Site Address 150 S 1ST ST 103, SAN JOSE, CA 95113	Inspection Date 12/27/2023
Program PR0424088 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name TEA VILLA LLC	Inspection Time 12:55 - 13:30
Inspected By JENNIFER RIOS	Inspection Type FOLLOW-UP INSPECTION	Consent By THIEN	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 12/21/2023

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

**Compliance of this violation has been verified on: 12/27/2023**

Cited On: 12/21/2023

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

**Compliance of this violation has been verified on: 12/27/2023**

Cited On: 12/21/2023

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Compliance of this violation has been verified on: 12/27/2023**

Cited On: 12/27/2023

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: No sanitizer available on site.**

**[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] PIC closed facility and went to buy bleach. Bleach available as sanitizer at the end of inspection.**

**Follow-up By**  
01/03/2024

**Minor Violations**

Cited On: 12/21/2023

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

**This violation found not in compliance on 12/27/2023. See details below.**

Cited On: 12/27/2023

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: REPEAT VIOLATION**

**Ambient temperature of counter fridge measured at 45.5F**

**Maintain fridge temperature at or below 41F to hold potentially hazardous food (PHF).**

**No PHF is stored in counter fridge at the time of inspection.**

**Counter fridge did not have a fridge gasket.**

**Replace fridge gasket.**

**Follow-up By**  
01/03/2024

**Observed cooking equipment (toaster, rice cooker, oven) in facility. Observed unused equipment such as ice machine.**

**Remove equipment from facility.**

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Cited On: 12/21/2023

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

**This violation found not in compliance on 12/27/2023. See details below.**

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**Inspector Observations: REPEAT VIOLATION**

**Mop sink was blocked. Per PIC, dirty water is discarded at the floor sink of the food prep sink.**

**[CA] Food preparation sinks, handwashing sinks, and warewashing equipment shall not be used for the cleaning of maintenance tools, the preparation or holding of maintenance materials, or the disposal of mop water and similar liquid wastes.**

**Measured Observations**

Item	Location	Measurement	Comments
Ambient temperature	Counter fridge	45.50 Fahrenheit	
Syrup	Counter fridge	46.00 Fahrenheit	

**Overall Comments:**

*Joint inspection by Jennifer Rios and Emily Ip. The inspection report written by Emily Ip.*

*Continue to correct violations dated on 12/21/2023 inspection report. Violations noted are not in compliance of Administrative hearing findings. Further enforcement will occur.*

*A follow up inspection will be conducted on 1/3/2024. The first follow-up inspection is free of charge. Subsequent follow up inspections after first follow up shall be billed \$290/hr during business hours and \$629/hr during non business hours (after 4:30pm Monday through Friday, county holidays and weekends) upon availability. Failure to comply may result in enforcement action.*

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 **1/10/2024**. 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: Thien  
Employee

Signed On: December 27, 2023