

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 10/12/2022
Program PR0378941 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09		Owner Name TEA VILLA LLC	Inspection Time 14:45 - 15:10
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By HOANG	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 09/13/2022

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

This violation found not in compliance on 10/12/2022. See details below.

Cited On: 09/21/2022

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

This violation found not in compliance on 10/12/2022. See details below.

Cited On: 10/12/2022

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

Inspector Observations: Hand washing station present in facility, however is disconnected, covered with a blue tarp, and has not been installed. [CA] All food facilities shall provide an operable hand washing station.

Follow-up By
10/19/2022

Comply by 10/19/2022

Cited On: 09/21/2022

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

Compliance of this violation has been verified on: 10/12/2022

Cited On: 09/13/2022

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

This violation found not in compliance on 10/12/2022. See details below.

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Milk	Preparation refrigerator	39.00 Fahrenheit	
Hot water	Three-compartment sink	120.00 Fahrenheit	
Milk	One-door upright refrigerator	40.00 Fahrenheit	

Overall Comments:

- On-site for chargeable fifth follow-up inspection after facility:
- Earned a conditional pass during a routine inspection conducted on 08/12/2022.
- Earned a conditional pass during the first follow-up inspection conducted on 08/19/2022.
- Earned a pass during the second chargeable follow-up inspection, however failed to install hand washing station on 08/30/2022.
- Earned a conditional pass during the third chargeable follow-up inspection on 09/13/2022.
- Earned a conditional pass during the fourth chargeable follow-up inspection on 09/21/2022.
- Facility has earned a pass, however an operable hand washing station still has not been installed.
- Previous inspection report stated to correct violation by 09/27/2022.
- Subsequent follow-up inspections shall be billed at \$219 per hour, minimum one hour, during normal business hours.
- Failure to comply will result in further enforcement actions and/or administrative hearing.

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- Note: Equipments (unapproved rice cooker and air fryer) impounded during the third follow-up inspection on 9/13/2022 are still present in facility. It is unlawful to use, remove, or dispose of this food, equipment, and/or utensils until released by an enforcement officer. Do not remove impound tag under penalty of law.

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 **10/26/2022**. 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: October 12, 2022