

# 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

<b>Facility</b> FA0273924 - MANDRO TEAHOUSE		<b>Site Address</b> 200 SERRA WY 12, MILPITAS, CA 95035		<b>Inspection Date</b> 08/29/2024		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>84</b> </div>		
<b>Program</b> PR0414273 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> SUPER 38 LLC		<b>Inspection Time</b> 14:20 - 15:30			
<b>Inspected By</b> NHA HUYNH		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> LESLIE				<b>FSC</b> Changlian Xu 04/24/2028

  

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		X			
K07	Proper hot and cold holding temperatures	X						
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		
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		
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		
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		
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		
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	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

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

#### Inspector Observations:

**1. Handwash sink at the back area was completely blocked by utensils. Handwash sink at the back area lacked handwashing soap. Liquid dish washing soap was available close by.**

**[Corrective Action] Handwash sink shall be accessible and provided with handwash soap and paper towels at all times.**

**[Corrected on Site] Employee removed the utensils from the handwash sink.**

**2. Lack of soap and paper towels at the handwash sink in the restroom. Observed a roll of toilet paper at the handwash sink used as an alternative to paper towels.**

**[Corrective Action] Ensure handwash soap and paper towels are available at all times.**

**[Corrected on Site] Employee refilled soap and paper towels.**

**3. Lack of handwash soap at the handwash sink at the service area.**

**[Corrective Action] Ensure handwash soap is stocked at all times.**

**[Corrected on Site] Employee refilled the handwash soap.**

### Minor Violations

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

#### Inspector Observations:

**1. Observed food splatter on the ice machine and refrigeration units in the kitchen.**

**[Corrective Action] Thoroughly clean and maintain clean.**

**2. Observed grime accumulation on the lower shelf of the work table in the kitchen.**

**[Corrective Action] Thoroughly clean and maintain clean.**

**3. Observed dust accumulation on the fan guard in the restroom.**

**[Corrective Action] Routinely clean.**

**4. Grime accumulation on the curtain between the service area and the back area.**

**[Corrective Action] Clean or replace the curtain.**

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:

**1. The dump sink in the service area is blocked off. Per employee, the water does not drain.**

**[Corrective Action] Ensure the dump sink is properly functioning.**

**2. The rubber seal on the left door of the prep cooler observed in disrepair.**

**[Corrective Action] Repair or replace the rubber seal.**

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:

**Handle of the ice scoop observed in direct contact with the ice in the ice box at the service area.**

**[Corrective Action] Store ice scoop in such a way that the handle does not make contact with the ice or store ice scoop in a clean and dry area.**

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

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## Inspector Observations:

**Heavy black grime accumulation in the floor sink at the service area.**

**[Corrective Action] Thoroughly clean and maintain clean.**

## Performance-Based Inspection Questions

N/A

## Measured Observations

Item	Location	Measurement	Comments
milk, taro	2 door prep cooler	40.00 Fahrenheit	
hot water	handwash sink	116.00 Fahrenheit	
milk	2 door upright cooler	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	

## Overall Comments:

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 **9/12/2024**. 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



Received By: Leslie  
Employee  
Signed On: August 29, 2024