

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 FA0281044 - TEALITE DRINKS & SNOW		Site Address 624 TENNENT STATION, MORGAN HILL, CA 95037		Inspection Date 10/02/2026		Placard Color & Score YELLOW 71		
Program PR0422027 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name TEALITE, LLC		Inspection Time 13:20 - 15:10			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By JEREMIAH				FSC Josiah Echeverriah 02 7-2029

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						S
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			
K08	Time as a public health control; procedures & records		X		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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned	X	
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

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

Inspector Observations:

Three whole milk gallons and 1 quart base creamer measured 48F in right 2-door lower fridge unit. Internal fridge thermometer measured 48F. The PIC could not determine the length of time the whole milk and creamer have been placed in the unit.

[CA] PHFs shall be held at 41°F while cold holding.

[COS] The milk and creamer were discarded into the three compartment sink. See VC&D form for details.

Follow-up By 10/06/2026

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

Inspector Observations:

Boba in container left at warm setting and measured at 89F. The PIC stated the boba is discarded at end of day. No time markers were placed on the boba container and the TPHC plan was unavailable for review at time of inspection.

[CA] PHFs utilizing time as a public health control (TPHC) shall be discarded within 4 hours from the point in time when food is removed from temperature control. Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC).

[COS] 4 hours passed since cooking the boba at the time of inspection. The remaining boba was discarded at this time and the approved TPHC plan was printed and provided to the operator. See VC&D report.

Follow-up By 10/06/2026

Minor Violations

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

Inspector Observations:

*Sanitizer at 3-compartment sink measured 25 ppm. *Note: Active warewashing was not being conducted at this time.*

[CA] Maintain chemical solution for manual warewashing at 100 ppm (1Tbs of bleach (5.25%)/gal of water) for chlorine.

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

Inspector Observations:

Build up of pink mildew on the exterior edge of consumable ice machine.

[CA] Clean more frequently the edge of ice machine to keep free of mildew residue, & 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:

Two door reach in cooler at front preparation area was determined to be unable to maintain PHF at or below 41F. The ambient temperature in the unit was measured at 48F.

Discontinue storing PHF in unit until corrected.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Follow-up By 10/06/2026

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

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Inspector Observations:

Wiping clothes for sanitizing left on several food prep counter tops throughout facility.

[CA] Maintain multiuse wiping cloths in an approved sanitizer solution between use.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

Broken self closing device on employee restroom.

[CA] Fix or replace self-closing device on door.

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

Inspector Observations:

Floors throughout facility had sticky residue.

[CA] Floors in kitchen area shall be kept clean; mop as needed to maintain floors clean.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
oat milk	2- door cooler lower	40.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
half n half milk	left lower 2- door cooler	38.00 Fahrenheit	
milk gallon	stansing 2-door fridge	39.00 Fahrenheit	
sanitizer: chlorine	3-comp sink	25.00 PPM	
boa	display cooler	41.00 Fahrenheit	IR
base cream (quart)	right lower 2-prep cooler	48.00 Fahrenheit	
combo boa	2-door cooler lower	41.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
milk gallon	right lower 2-prep cooler	48.00 Fahrenheit	
boba	ambient holding	89.00 Fahrenheit	
vaniila cream	left lower 2- door cooler	39.00 Fahrenheit	
hot water	restroom	100.00 Fahrenheit	
pre-packaged ice cream	display freezer	14.00 Fahrenheit	

Overall Comments:

This was conducted as a joint inspection with J. Luces, REHS, and B. Zepeda.

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 **10/16/2026**. 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.

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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: charles soliman
assistant manager

Signed On: October 02, 2026