

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 FA0293890 - YI FANG TAIWAN FRUIT TEA		Site Address 212 BARBER CT, MILPITAS, CA 95035		Inspection Date 12/16/2024		Placard Color & Score GREEN 87		
Program PR0437676 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name LUCKY RIVER LLC		Inspection Time 14:45 - 16:10			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By TAI NGUYEN				FSC ZI ZHU FAN 12/16/2025

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		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		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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		
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

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

Inspector Observations: *In the kitchen area, in an ice bath, measured a large container of red bean stored at 49F. On the counter-top, measured a container of milk stored at 46F, a container of tapioca pearls stored at 75F and sago stored at 75F. Per operator, tapioca pearls and sago was prepared about 3.5 hours prior. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [SA] Operator transferred red bean to smaller containers to fit ice bath container and facilitate proper holding temperatures. Operator moved milk to nearby refrigeration to facilitate proper holding temperatures. Tapioca pearls and sago to be served within 30 minutes for a total of 4 hours from when removed from temperature control or discard. Operator started on a new batch of tapioca pearls and sago, and was instructed to time label containers to be discarded within 4 hours.*

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Employee food handler cards unavailable upon request. [CA] Ensure all employees obtain food handler cards and are available within the facility for review.*

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

Inspector Observations: *In the back storage area by the water heater, observed food debris on the walls and cobwebs in the area. [CA] Ensure facility walls and ceilings are frequently cleaned and maintained.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hot water	3 compartment sink	120.00 Fahrenheit	
heavy cream	glass 2 door reach in refrigerator	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
purple rice	ice bath	41.00 Fahrenheit	
heavy cream	2 door reach in refrigerator	41.00 Fahrenheit	
taro	ice bath	41.00 Fahrenheit	
tapioca pearls	counter-top	75.00 Fahrenheit	
milk	glass 2 door reach in refrigerator	41.00 Fahrenheit	
sago	counter-top	75.00 Fahrenheit	
orange juice	glass 2 door reach in refrigerator	41.00 Fahrenheit	
yakult yogurt drink	glass 2 door reach in refrigerator	41.00 Fahrenheit	
milk	2 door reach in refrigerator	41.00 Fahrenheit	
red bean	ice bath	49.00 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 **12/30/2024**. 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.

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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: TAI NGUYEN
EMPLOYEE
Signed On: December 16, 2024