

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 FA0211954 - BEASTEAL LLC		Site Address 2785 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 07/31/2025
Program PR0305010 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name BEASTEAL LLC	Inspection Time 14:30 - 15:15
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By JOY	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/29/2025

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

Compliance of this violation has been verified on: 07/31/2025

Cited On: 07/29/2025

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

Compliance of this violation has been verified on: 07/31/2025

Minor Violations

Cited On: 07/31/2025

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: Measured the chlorine sanitizer concentration in the 3-compartment sink at 25 ppm. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse at a chlorine concentration of 100 ppm, or as per manufacturer's specifications.

Measured Observations

Item	Location	Measurement	Comments
boba	preparation counter	72.00 Fahrenheit	TPHC
sanitizer (chlorine)	3-compartment sink	25.00 PPM	Adjusted to 100 ppm.

Overall Comments:

On-site to conduct a follow-up to the routine inspection conducted on 7/29/2025.

The following major violations have been corrected:

- FP K07: Proper hot and cold holding temperatures. Observed a set timer near the boba indicating when it was cooked. Boba will be discarded once the timer reaches the 4-hour marking. Completed TPHC agreement for boba with PIC during the inspection.

- FP K14: Food contact surfaces sanitized. Observed the 3-compartment sink was filled with sanitizing solution at the time of inspection. Discussed proper washing, rinsing, and sanitizing procedures with PIC.

Confirmed that PIC has paid the remaining account balance as of 7/31/2025.

Continue to address remaining violations as cited on the routine inspection report.

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 **8/14/2025**. 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: Joy Nguyen
Owner

Signed On: July 31, 2025