

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 FA0300539 - TIGER TEA & JUICE		Site Address 1706 OAKLAND RD 25, SAN JOSE, CA 95131	Inspection Date 08/12/2025
Program PR0441170 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09		Owner Name A TEA Z LLC	Inspection Time 10:30 - 11:45
Inspected By MINDY NGUYEN	Inspection Type LIMITED INSPECTION	Consent By ALEX	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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: Measured ambient temperature of rear 3-door unit to be approximately 48 - 52F. No food was stored inside.

[CA] Repair unit so that it can keep foods at 41F and below.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: In the front prep area: observed drain pipe under dump sink extended into the floor sink.

[CA] Maintain a minimum 1 inch air gap between the drain pipe and the top rim of the floor sink to prevent wastewater backflow.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
WARM WATER	HANDSINK, KITCHEN	100.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
AMBIENT AIR TEMPERATURE OF REFRIGERATOR	FRONT PREP UNIT	40.00 Fahrenheit	
AMBIENT AIR TEMPERATURE OF REFRIGERATOR	REAR 3-DOOR REACH-DOWN UNIT	48.00 Fahrenheit	48F - 52F, IR THERMOMETER

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: UME TEA

NEW OWNER: BAICHENG TAO

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1,107.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 09/01/2025 - 08/31/2026.

This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

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An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 8/12/25*

**Permit condition: THE INDUCTION COOKER IS CONDITIONALLY APPROVED WITHOUT AN EXHAUST HOOD FOR HEATING PRE-COOKED ITEMS/BOBA ONLY. FUTURE VENTILATION OR SANITATION PROBLEMS MAY REQUIRE AN EXHAUST HOOD BE INSTALLED OR THE COOKER REMOVED.*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

Important notes:

- PIC stated they plan to purchase and use a ventless fryer. FACILITY SHALL NOT INSTALL OR USE FRYER WITHOUT WRITTEN APPROVAL FROM THIS AGENCY. Submit plans to Plan Check and obtain Plan Check approval. See Plan Check contact information below. Facility must omit cooked items from menu, or state clearly on menu that cooked items (popcorn chicken, fried octopus, takoyaki, fried tofu, etc) are UNAVAILABLE until the ventless fryer is approved for use.

- Provided and discussed Time as a Public Health Control form.

- Observed unapproved waffle maker in rear storage area. PIC stated they plan to remove the waffle maker soon (no waffles observed on submitted menu)

For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please email us at dehplancheck@deh.sccgov.org or call us at (408) 918-3400 Monday through Friday between 7:30am and 4:30pm. To assist you with technical questions, a Plan Checker is available by phone during these hours on a first come-first served basis Monday through Friday.

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 8/26/2025. 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.

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: Baicheng Tao
Owner
Signed On: August 12, 2025