

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 FA0201808 - TEA GARDEN CHINESE KITCHEN		Site Address 14030 BLOSSOM HILL RD, LOS GATOS, CA 95032		Inspection Date 05/26/2026	
Program PR0300174 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name WEIJIE ZHONG		Inspection Time 11:30 - 13:10
Inspected By CHRISTINA RODRIGUEZ	Inspection Type ROUTINE INSPECTION		Consent By WEIJIE	FSC Qiu Ya Wang 11/4/27	

Placard Color & Score
GREEN
80

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						
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	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored	X	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		X
K45 Floor, walls, ceilings: built, maintained, clean		X
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0201808 - TEA GARDEN CHINESE KITCHEN	Site Address 14030 BLOSSOM HILL RD, LOS GATOS, CA 95032	Inspection Date 05/26/2026
Program PR0300174 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name WEIJIE ZHONG	Inspection Time 11:30 - 13:10
K48	Plan review	X
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: Observed shrimp out at approximately 80 degrees F. [CA] Keep PHF at 41 degrees F and below or at 135 degrees F and above. [COS] The shrimp was discarded by the owner.

Minor Violations

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: The scoops in the bulk food bin are in the food. There are bowls being used as scoops and stored in the bin. [CA] Use scoops with handles and only store inside if the handle can be upright and not touching the food inside.

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

Inspector Observations: Towels in about 600ppm chlorine. [CA] Correct it to 100ppm chlorine. [COS] corrected.

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

Inspector Observations: There is not a self closing device on the restroom door. [CA] Install the self closing device on the restroom door and the door separating the kitchen from the restroom is left open.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Gap under back door. [CA] Close the gap to help keep out vermin.

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

Inspector Observations: Floors, walls, and ceiling are deteriorated in several areas. [CA] Repair/replace where needed. Submit to plan check.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: The resubmittal to the plan check department has not been received. [CA] Submit the required items to the plan check department within 2 weeks from today. The owner agreed to have it in to this department plan check unit within 2 weeks. Food prep sink and hand sink have been installed by new owner before plan check approval. Submit to plan check for these items also.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
meat	walk in	37.00 Fahrenheit	
chlorine	towel bucket	400.00 PPM	
chicken	refrigerator	37.00 Fahrenheit	
shrimp	counter top across from cook line.	80.00 Fahrenheit	
water	dish sink	120.00 Fahrenheit	
vegetables	walk in	38.00 Fahrenheit	

Overall Comments:

According to the employee he installed the 2 compartment food prep sink and hand sink. Continue to submit to the plan check department the request ed items.

OFFICIAL INSPECTION REPORT

Facility FA0201808 - TEA GARDEN CHINESE KITCHEN	Site Address 14030 BLOSSOM HILL RD, LOS GATOS, CA 95032	Inspection Date 05/26/2026
Program PR0300174 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name WEIJIE ZHONG	Inspection Time 11:30 - 13:10

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 **6/9/2026**. 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.

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:

Signed On: May 26, 2026