

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 FA0274880 - UME TEA		Site Address 450 GREAT MALL DR 139A, MILPITAS, CA 95035		Inspection Date 11/20/2025		Placard Color & Score GREEN 88		
Program PR0415489 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ZUODA WANG		Inspection Time 15:30 - 16:45			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By ELAINE				FSC Jiayao Lin 10/4/30

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						S
K07	Proper hot and cold holding temperatures			X				N
K08	Time as a public health control; procedures & records			X	X			N
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							
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	X	
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	X
K49	Permits available	X
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured boxes of raw chicken holding at 48F sitting on 2 door cold top prep area unattended. [CA] Maintain all cold PHFs held at or below 41F.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Found several containers of PHFs under time as a public health control (TPHC) with incorrect time written on containers. Observed time indicating discard time at 8:00pm. Discard time does not correlate with time of inspection. [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. [COS] Operator was directed to adjust time mark to end at 7:00pm.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Found several boxes of food stored on floor in back prep area. [CA] Food shall be stored a minimum of 6 inches off floor.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Observed several bags of raw chicken stored in refrigeration unit and counter top. Facility currently has a permit condition that allows for facility to use to units of ventless fryers for heating of precooked food items only. See verbage as stated: TWO UNITS OF VENTLESS FRYERS ARE CONDITIONALLY APPROVED WITHOUT AN EXHAUST HOOD SYSTEM FOR THE HEATING OF PRECOOKED FOOD ITEMS ONLY.. IF THERE IS A FUTURE CHANGE IN MENU OR OPERATION, OR THE COOKING SYSTEM USE CAUSES ANY SANITATION, VENTILATION OR SAFETY PROBLEM, THE EXHAUST HOOD EXEMPTION MAY BE REVOKED AND AN APPROVED MECHANICAL EXHAUST SYSTEM MUST BE INSTALLED, OR THE UNIT REMOVED. VENTILATION PROBLEMS INCLUDE, BUT ARE NOT LIMITED TO, EXCESS HEAT IN THE FACILITY THAT RESULTS IN UNCOMFORTABLE WORK CONDITIONS FOR EMPLOYEES. THE EXEMPTION SHALL NOT BE DEEMED TO SUPERSEDE ANY LOCAL BUILDING AND FIRE CODE REQUIREMENTS. IF A FUTURE CHANGE OF OWNERSHIP OCCURS, THE NEW OWNER SHALL BE MADE AWARE OF THESE CONDITIONS. [CA] Facility shall discontinue to cook raw chicken in ventless fryer device until further documentation is provided indicating that device is approved for raw product without an approved mechanical exhaust system.

Follow-up By
11/27/2025

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: Permit not posted. [CA] Current permit shall be posted at all times.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Time as a public health control; procedures & records.

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Measured Observations

Item	Location	Measurement	Comments
hot water	warewash/1-comp/ (2x) 1-comp front/mop sink	120.00 Fahrenheit	
mochi	counter	84.00 Fahrenheit	under TPHC, wrong time mark. COS- directed to rewrite time.
warm water	handsink (front, middle, warewash)	100.00 Fahrenheit	
marinated raw chicken	2 door cold top	40.00 Fahrenheit	
milk	2 door reach in	41.00 Fahrenheit	
raw chicken	on top on 2 door cold top table	48.00 Fahrenheit	
boba	counter	84.00 Fahrenheit	under time as a public health control (TPHC), wrong time mark. COS- directed to rewrite time.
fruits	2 door upright	40.00 Fahrenheit	
milk	counter top	41.00 Fahrenheit	diligent prep
water	handsink (RR-mall)	81.00 Fahrenheit	Ensure employee wash hands upon entering kitchen.
red beans	counter	79.00 Fahrenheit	under TPHC, wrong time mark. COS- directed to rewrite time.
boba	counter	82.00 Fahrenheit	under TPHC, wrong time mark. COS- directed to rewrite time.
popcorn chicken	mixing container	177.00 Fahrenheit	previously cooked
raw chicken	2 door cold top	41.00 Fahrenheit	
boba	electric stove	140.00 Fahrenheit	

Overall Comments:

Note: Pending review of 2 units of ventless fryer that are conditionally approved without an exhaust hood system for the heating of precooked food items only.

A follow-up inspection shall be conducted.

Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non business hours, and upon inspector availability.

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 **12/4/2025**. 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: Elaine Ng
Store Manager
Signed On: November 20, 2025