

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 FA0202159 - TEA FERMATA | | Site Address 47 N SANTA CRUZ AV, LOS GATOS, CA 95030 | | Inspection Date 06/23/2025 | |
| Program PR0301054 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | | | Owner Name THOUSAND TASTY INC | | Inspection Time 14:25 - 15:40 |
| Inspected By FRANK LEONG | Inspection Type ROUTINE INSPECTION | Consent By JIA LI | FSC JIA LI 10/25/2029 | | |

Placard Color & Score

GREEN
89

| 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 | | | | | | S |
| 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 | | | | | X | |
| K28 | Fruits and vegetables washed | | | | | | |
| K29 | Toxic substances properly identified, stored, used | | | | | X | |
| 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 | | | | | X | |
| 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 | | | | | X | |
| 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 | | |
| K49 | Permits available | | |
| K58 | Placard properly displayed/posted | | |

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Observed expired food handler cards for current employees. [CA] Ensure all employees that handle food obtain valid food handler cards.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: At the front counter, observed a container of dry creamer powder stored below the soap dispenser. In the kitchen area, observed mangoes stored below the paper towel dispenser for the handwash station. By the restroom, at the food storage rack, observed mangoes stored at the same level as where the mop bucket is stored. [CA] Ensure food is stored separately and in a location that prevents contamination.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: In the 3 compartment sink, measured chlorine sanitizer at 200 PPM and above. [CA] Ensure chlorine sanitizer used for manual warewashing is maintained at 100 PPM.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, 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: In the kitchen area, at the storage racks, observed cardboard boxes used as storage containers. [CA] Discontinue use of cardboard as storage containers to prevent possible harborage of vermin. Use approved, smooth, durable, and easily cleanable containers for storage.

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: Observed front door into the facility is propped open. [CA] Ensure front door is kept closed to prevent an entrance for vermin.

Observed employee food items stored on counter-top/cooking area. [CA] Ensure employee food is stored in a separate labeled area to prevent possible contamination.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

| Item | Location | Measurement | Comments |
|---------------|--|-------------------|----------|
| raw chicken | 2 door prep unit | 40.00 Fahrenheit | |
| cooked rice | reach in refrigerator | 41.00 Fahrenheit | |
| milk | 2 door reach in refrigerator/freezer | 41.00 Fahrenheit | |
| hot water | handwash sink | 100.00 Fahrenheit | |
| oat milk | 2 door undercounter refrigerator | 41.00 Fahrenheit | |
| lamb skewer | reach in freezer | 5.00 Fahrenheit | |
| milk | 2 door undercounter refrigerator | 41.00 Fahrenheit | |
| whipped cream | 2 door reach in refrigerator/freezer | 45.00 Fahrenheit | |
| grass jelly | 2 door prep unit | 39.00 Fahrenheit | |
| meat bao | reach in freezer | 8.00 Fahrenheit | |
| hot water | 3 compartment sink | 120.00 Fahrenheit | |
| raw chicken | bowl on top of insert container in insert prep top | 40.00 Fahrenheit | |
| curry chicken | reach in refrigerator | 39.00 Fahrenheit | |

Overall Comments:

Joint inspection with Joanne Tracey.

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 **7/7/2025**. 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: JIA LI
OWNER
Signed On: June 23, 2025