

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 FA0289568 - LUCKY TEA		Site Address 956 STORY RD, SAN JOSE, CA 95122	Inspection Date 08/04/2025
Program PR0434284 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name LUCKY TEA 1 LLC	Inspection Time 10:30 - 11:15
Inspected By GUILLERMO VAZQUEZ	Inspection Type LIMITED INSPECTION	Consent By CHI LAC DU	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Grease build up noted on the filters at the time of inspection.

[CA] Ventilation hood filters shall be maintained clean and good repair.

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: Leak noted within the hand wash station in the prep area.

[CA] Repair plumbing fixture and maintain in clean and good repair.

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

Inspector Observations: Hand wash station within the restroom was coming off the wall.

[CA] Secure hand wash station into the wall and add silicon for any cracks.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Ambient	Reach ins (2x)	40.00 Fahrenheit	
Ambient	Under counter freezer	5.00 Fahrenheit	Dual with refrigeration.
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Ambient	Prep table	40.00 Fahrenheit	
Ambient	Under counter refrigeration	40.00 Fahrenheit	Dual with freezer
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: MilkTea Way

NEW OWNER: MilkTea Way Inc.

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

The permit category for this facility is FP__13__. An invoice for the permit fee in the amount of \$__1,148.00__ 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: __9__ / __1__ / __25__ - __8__ / __31__ / __26__ 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 / 4 / 25***

****Permit condition: ___NONE___***

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

****Provided the following decals: Hot/cold holding, Hand wash, Sanitize (wash, rinse, sanitize), and proper refrigeration storage.***

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 **8/18/2025**. 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: CHI LAC DU
Owner

Signed On: August 04, 2025