

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 FA0251512 - CERE TEA		Site Address 686 BARBER LN, MILPITAS, CA 95035		Inspection Date 04/01/2026		Placard Color & Score GREEN 79		
Program PR0365549 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name CEREMONY 99 LLC		Inspection Time 13:55 - 15:15			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By JULIAN				FSC Not Available

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				
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				N
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						S

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		X
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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Cooked boba pearls subjected to time as a public health control lacked time markings while maintained in a metal container at the front service line. Per staff, boba pearls had been cooked less than 30 minutes prior.

[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] Boba pearls were time marked.

Minor Violations

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

Inspector Observations:

Facility could not provide a food safety certificate.

Facility could not provide food handler cards for employees.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

REPEAT VIOLATION

At the hand sink in the back kitchen area:

- Soap was provided in a bottle on the right-side drainboard of the preparation sink approximately five feet away. Wall-mounted soap dispenser observed broken.**
- Packet of loose paper towels observed provided on top of a prep cooler approximately five feet away behind the hand sink. Wall-mounted paper towel dispenser observed empty.**

Hand sink in the front service area lacked soap. Per employees, they do not utilize this hand sink.

***Note: Pump bottle of soap available at the back kitchen area, relatively close by.**

Wall-mounted soap dispenser in the restroom observed empty. Soap provided in a pump bottle.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations:

REPEAT VIOLATION

Heavy accumulation of black, mold-like substance on the interior panel of the ice machine.

[CA] Clean regularly to prevent buildup, and to prevent potential contamination of ice.

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

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Inspector Observations:

Boxes of lychee jelly stored on the floor in the back kitchen area.

Numerous boxes of food observed stored on the floor in the bathroom.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

Discontinue the storage of food in the bathroom.

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

Inspector Observations:

Accumulation of old food and debris on the floor underneath refrigeration units throughout the facility.

[CA] Walls and/or floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

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

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
boba	prep cooler - front service	39.00 Fahrenheit	
strawberry	sliding glass-door upright cooler	40.00 Fahrenheit	
milk	prep cooler - front service	38.00 Fahrenheit	
jelly	prep cooler - front service	37.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
heavy whipping cream	sliding glass-door upright cooler	41.00 Fahrenheit	
warm water	hand sink - bathroom	100.00 Fahrenheit	
warm water	hand sink - back kitchen	100.00 Fahrenheit	
matcha	sliding glass-door upright cooler	41.00 Fahrenheit	

Overall Comments:

Notes

- Per staff, dishes are washed in the preparation sink using soap and water. Ensure dishes are properly washed, rinsed, and sanitized (using bleach, i.e. chlorine) in the three compartment sink, and that all food preparation is conducted in the dedicated preparation sink. Bleach was available.

Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

- Facility no longer uses the soft serve machine. Machine hoppers observed filled with various pieces of equipment. Expired CDFA license observed on the wall.

If facility elects to resume the use of the soft serve machine, facility shall obtain a valid CDFA license.

- Strongly recommend removing the unused prep cooler and the unused soft serve machine to prevent the potential harborage of vermin.

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 **4/15/2026**. 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.

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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: Julian
Employee
Signed On: April 01, 2026