

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 - UME TEA		Site Address 47 N SANTA CRUZ AV, LOS GATOS, CA 95030		Inspection Date 01/23/2026		Placard Color & Score GREEN 86		
Program PR0301054 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BAICHENG TAO		Inspection Time 14:15 - 16:00			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By XIWEN QI				FSC XIWEN QI 10/10/2030

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	X			S
K07	Proper hot and cold holding temperatures	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	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	X	
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		
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Food handler cards unavailable for review.

[CA] Ensure food safety manager's certificates and food handler cards are available on-site for review.

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

Inspector Observations: In the restroom, observed hand soap dispenser does not dispense hand soap. Observed a bottle of hand sanitizer stored on the sink counter. Observed paper towels stored outside of paper towel dispenser and on top of the toilet tank.

[CA] Ensure handwash stations are stocked with hand soap and paper towels in their respective dispensers to allow for proper handwashing.

[SA] Operator provided a pump bottle of hand soap.

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

Inspector Observations: In the kitchen area, observed boxes of food stored on the floor.

[CA] Ensure all food is stored at least 6" off the floor on approved shelving.

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: Observed an automated dispensing 2 door prep refrigerator installed in the facility without prior approvals and verification. Operator provided a specification sheet and certification sheet for product number Dongguan Zeeway NCJ-C5.0-07-B42R22, but was unable to verify matching product number on the refrigeration unit. Observed alteration of the front prep counter with installation of a prep counter with two dump sinks, and installation of a handwash station.

Follow-up By
01/30/2026

[CA] Discontinue use of unapproved equipment and submit plans to plan check department for approval. Provide specification sheet for equipment and referencing documentation for approval. Continued use of equipment without approval may result in further enforcement including impound of equipment and additional inspection fees.

Observed cardboard used to line flooring.

[CA] Discontinue use of cardboard within the facility and remove cardboard to prevent possible harborage of vermin.

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: In the kitchen area, at the 2 door prep unit, observed scoops stored in containers of chicken with handles contacting food item.

[CA] Ensure utensils are stored in a manner that does not contaminate food and without handles in contact with food.

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

Inspector Observations: *At the front prep counter, observed water and debris accumulation on the floors around equipment.*

[CA] *Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
sausage	2 door prep unit (kitchen)	41.00 Fahrenheit	
ice cream	undercounter freezer	10.00 Fahrenheit	
sago	automated dispensing 2 door prep refrigerator	41.00 Fahrenheit	
oat milk	reach in refrigerator	41.00 Fahrenheit	
milk	reach in refrigerator	41.00 Fahrenheit	
coconut pudding	automated dispensing 2 door prep refrigerator	41.00 Fahrenheit	
taro	2 door prep unit (front counter)	40.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
marinated chicken	2 door prep unit (kitchen)	41.00 Fahrenheit	
creme brulee	2 door prep unit (front counter)	40.00 Fahrenheit	
pistachio cream	2 door prep unit (front counter)	40.00 Fahrenheit	

Overall Comments:

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 **2/6/2026**. 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: XIWEN QI
AREA MANAGER

Signed On: January 23, 2026