

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 FA0286369 - TEA ALLEY		Site Address 40 S 1ST ST, SAN JOSE, CA 95113	Inspection Date 11/17/2025
Program PR0429410 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name TEA ALLEY INC	Inspection Time 10:30 - 11:00
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By JESS SHIH	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 11/17/2025

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured the maximum water temperature of the 3-compartment and preparation sinks at 116F. [CA] Hot water shall be supplied at a minimum of 120F as measured from the faucet at all times (100-108F at handwash stations).

Measured Observations

Item	Location	Measurement	Comments
water	preparation sink	116.00 Fahrenheit	
water	3-compartment sink	116.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up inspection per facility request. Facility was closed on 11/14/2025 due to improper sewage disposal.

The following major violation has been corrected:

- K22: Sewage and wastewater improperly disposed. Verified that the water from the 3-compartment sink is now adequately draining and the grease trap does not overflow or leak. Per PIC, the grease trap was cleaned out this morning. Confirmed that all other sinks on-site are properly disposing wastewater.

Facility is hereby authorized to re-open by this department. Continue to address remaining violations as cited on the routine inspection report.

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 **12/1/2025**. 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: Jess Shih

Owner

Signed On: November 17, 2025