

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 FA0256182 - UMETEA		Site Address 272 BARBER CT, MILPITAS, CA 95035		Inspection Date 02/04/2026		Placard Color & Score YELLOW 43		
Program PR0374096 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name UMETEA INC		Inspection Time 16:15 - 17:45			
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION	Consent By ALANNA AND LORENA	FSC Jiayao Lin 10/04/2030					

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				N
K05	Hands clean, properly washed; gloves used properly		X		X			N
K06	Adequate handwash facilities supplied, accessible			X				S
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records		X		X			N
K09	Proper cooling methods		X					N
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		
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	X	
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		X
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee observed using personal phone, then proceeded to handle beverages, containers of food, and food contact utensils.

Follow-up By 02/09/2026

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- (3) After using the toilet room.
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
- (6) After handling soiled equipment or utensils.
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
- (8) When switching between working with raw food and working with ready-to-eat food.
- (9) Before initially donning gloves for working with food.
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.
- (11) After engaging in other activities that contaminate the hands.

[COS] Employee properly washed hands.

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Pistachio cream measured 64F, tiramasu whipping measured 59F, and watermelon slurry measured 57F while maintained out of temperature control at the front service area. Per staff, items are maintained outside of refrigeration until they are used up.
Staff stated that items were taken out of refrigeration two hours prior.

Follow-up By 02/09/2026

Gyoza measured 75F, fried chicken in a bowl measured 72F, and fried chicken in a fryer basket measured 110F. Staff stated that the first two items were fried 2 hours prior, and the last item was fried 15 minutes prior.
**Note: Rack of timers maintained next to the frying station observed paused. Employees were not aware of any requirement for time as a public health control (4-hour rule).*

Tofu measured 51F while maintained on top of a prep insert above the fill-limit line in the prep cooler next to the fryer station. Per staff, it had been placed there one hour prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

Ensure that potentially hazardous foods are not held on top of prep inserts/over the fill-limit line, as the unit may be unable to maintain at 41F or below when far away from the cooling element.

[COS] Pistachio cream, tiramasu whipping, and watermelon slurry relocated to refrigeration units.

Gyoza and fried chicken to be used or discarded within 4 hours of initially leaving temperature control.
Tofu relocated to lower prep cooler.

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

Inspector Observations:

Sago, mochi pudding, yogurt, and cooked boba pearls subjected to time as a public health control lacked any labels or ongoing timers while maintained at the front service counter. Per staff, items are intended to be discarded every

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4 hours. Staff stated that items had been removed from refrigeration between 1 and 2 hours prior.

***Note: Rack of timers maintained next to the one-door upright cooler in the back kitchen observed paused. Rack of timers maintained next to the frying station observed paused.**

Written procedures for time as a public health control could not be provided.

[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.
Utilize timers or stickers with time markings.

[COS] Potentially hazardous foods subjected to time as a public health control properly time marked with start and end times.

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

1. Coconut pudding measured 48F while maintained in a deep container kept tightly covered with plastic wrap in the two-door upright cooler at the back kitchen area. Per staff, it had been cooked the previous day and maintained in the unit to cool overnight.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours.

Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Coconut pudding voluntarily discarded into the trash.

2. Yogurt measured 52F while maintained in a deep container kept tightly covered with plastic wrap in the two-door upright cooler at the back kitchen area. Per staff, and per a label on the container, it had been prepared from ingredients at ambient temperature (milk, condensed milk, cream cheese, etc.) 4 hours prior.

[CA] Potentially hazardous foods prepared from ingredients at ambient temperature shall be cooled to 41F within 4 hours.

Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Yogurt voluntarily discarded into the trash.

***Note: Recommend maintaining containers of cooling PHF's in smaller quantities (thinner layers), and not covering with plastic wrap during the cooling process.**

Minor Violations

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

Inspector Observations:

Several employees could not provide valid food handler cards.

[CA] 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.
Ensure that food handler cards are available for review at all times.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

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Inspector Observations:

Employee observed drinking from an open-top beverage cup in the food preparation area.

[CA] No employee shall eat in the food prep, food contact storage, or food storage areas, use designated area.

Employees shall drink from containers fitted with tight-fitting lids and straws to prevent contamination.

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

Inspector Observations:

Hand sink in the bathroom completely obstructed by a stack of boxes and various containers.

***Note: Additional, partially accessible hand sink nearby**

Hand sink in the back kitchen partially obstructed by a stack of boxes and a table with a rice cooker maintained on top.

Hand sink at the front service area lacks a functional wall-mounted soap dispenser. Soap provided in a pump bottle that was nearly empty.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

Provide handwashing cleanser in wall-mounted dispenser at handwash stations at all times.

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:

Accumulation of brown grime buildup on the interior panels of both ice machines in the back kitchen area.

[CA] Clean regularly to prevent buildup. Food contact surfaces shall be maintained clean.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Old rodent droppings observed on the floor under and behind the two-door upright cooler, two-door upright freezer, and ice machines at the back kitchen.

Per staff, facility receives a monthly pest control service. Pest control service report could not be provided.

No other evidence of rodent activity observed

[CA] Clean and sanitize area of dead cockroaches or old droppings.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Chlorine test strips could not be provided.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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:

Ambient of the prep cooler at the front service area measured 43F via probe. Ambient of the two-door upright cooler at the back kitchen area measured 44F via probe.

[CA] Refrigeration units that are used to store potentially hazardous foods shall be capable of maintaining at 41F or below.

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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:

Clean utensils and containers stored in the employee restroom.

[CA] Equipment contacting food shall be stored in a sanitary location.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

A probe thermometer could not be provided.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

Ensure that cooling foods are probed to ensure that the correct cooling thresholds are being reached.

Refrigeration units lack thermometers placed inside.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

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:

Numerous employee personal belongings (phones, purse, jacket, etc.) stored directly on top of food contact surfaces, or on a storage rack directly on top of clean utensils.

***Note: Storage locker in restroom completely obstructed with stacks of boxes and various clutter**

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Food contact surfaces clean, sanitized.

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

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Proper eating, tasting, drinking, tobacco use.

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Measured Observations

Item	Location	Measurement	Comments
raw chicken	prep cooler - fryer station	39.00 Fahrenheit	
cut watermelon	prep cooler - front service	44.00 Fahrenheit	
hot water	prep sink - middle kitchen	120.00 Fahrenheit	
tiramisu whipping	clear-door upright cooler - front service	39.00 Fahrenheit	
warm water	hand sink - front service	100.00 Fahrenheit	
milk	two-door upright cooler - back kitchen	45.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
ambient	two-door upright cooler - back kitchen	44.00 Fahrenheit	
ambient	prep cooler - front service	43.00 Fahrenheit	
frozen pureed mango	one-door upright freezer - middle kitchen	15.00 Fahrenheit	
pistachio cream	two-door under-counter cooler - front service	41.00 Fahrenheit	
coconut milk	two-door under-counter cooler - middle kitchen	41.00 Fahrenheit	
frozen raw chicken	two-door upright freezer - back kitchen	4.00 Fahrenheit	
warm water	hand sink - bathroom	100.00 Fahrenheit	
hot water	dump sink - front service	120.00 Fahrenheit	

Overall Comments:

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

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 **2/18/2026**. 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: Alanna Hunn
Barista
Signed On: February 04, 2026