

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 FA0207524 - UME TEA		Site Address 2067 CAMDEN AV, SAN JOSE, CA 95124		Inspection Date 05/20/2026		Placard Color & Score YELLOW 72		
Program PR0304940 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name UMETEASJCAMDENUNION L		Inspection Time 15:00 - 16:20			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By CHELSEA & LIN (PHONE)				FSC Baicheng Tao 10/11/30

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				N
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		X			N
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		
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		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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: 1. Lacking soap at the ONLY hand wash station in back prep area. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times. [COS] Operator directed to restock.
2. Lacking single use paper towels at the ONLY hand wash station in restroom. [CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels. [COS] Operator directed to restock.

Follow-up By
05/27/2026

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

Inspector Observations: Measured the following PHFs holding between 56F - 124F in 2 door sliding refrigeration unit at front station and on counter top for less/more than 4 hours: boba, mochi & milk. [CA] Maintain all PHFs cold held at or below 41F or hot held at or above 135F. [COS] Operator directed to discard of boba and mochi and add ice to milk container.

Follow-up By
05/27/2026

Minor: Measured the following PHFs holding between 43F - 49F in 1 door cold top for less than 4 hours: sausage, raw chicken and takoyaki. [CA] Maintain all cold PHFs held at or below 41F.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Found used plastic gloves stored on raw meat and other containers. [CA] Once used plastic gloves are removed from hand, discard of gloves immediately.

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

Inspector Observations: Found several ants throughout food facility. [CA] Each food facility shall be free of pest such as ants. Provide approved pest control services.

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: 1. Measured ambient air temperature of 2 door sliding refrigerator holding at 58F at front service line. [CA] Repair refrigeration unit to maintain all PHFs cold held at or below 41F. [COS] Operator directed to relocate all cold PHFs and/or add ice to PHFs itself.

Follow-up By
05/27/2026

2. Facility does not have any type of mechanical exhaust hood on site.

- EMEET (Smokeless Fryer) Model: 45BDH (L-11) NOT APPROVED

[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation). *Plan check required*

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: Found scoop handles in direct contact with food items in bulk bins. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

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: Found back door open, no screen door provided. [CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

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Needs Improvement - Hands clean/properly washed/gloves used properly.
 Needs Improvement - Proper hot and cold holding temperatures.
 Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
boba	2 door upright freezer	-6.50 Fahrenheit	
takoyaki	1 door cold top	46.00 Fahrenheit	
milk	2 door upright	41.00 Fahrenheit	
raw chicken	1 door cold top	49.00 Fahrenheit	
ice cream	1 door reach in freezer	32.00 Fahrenheit	
milk	2 door sliding refrigeration unit (front)	56.00 Fahrenheit	for less than 4 hours. COS-add ice or relocate
fries	2 door upright freezer	-3.80 Fahrenheit	
warm water	handsink (front, prep & RR)	100.00 Fahrenheit	
hot water	warewash/1-comp/mop	120.00 Fahrenheit	
sausage	1 door cold top	43.00 Fahrenheit	
boba	countertop	124.00 Fahrenheit	for more than 4 hours. COS-VC&D
raw chicken	1 door reach in	41.00 Fahrenheit	
mochi	countertop	76.00 Fahrenheit	for more than 4 hours. COS-VC&D

Overall Comments:

A follow-up inspection shall be conducted.

Subsequent follow-up inspection after first follow-up shall be billed \$282/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non business hours, and upon inspector availability.

Note: Observed an Emeet (smokeless fryer) at the following locations previously: PR0439311 (Oakland Rd), PR0442391 (Lincoln Av)

*****Enforcement action forthcoming due to multiple instances of unapproved equipment replacement voiding exemption from mechanical ventilation. Enforcement action including but not limited to charged office hearing, charged inspections, etc.*****

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 **6/3/2026**. 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: Derek Wang
Barista
Signed On: May 20, 2026