

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 FA0275210 - SNOW TEA		Site Address 1777 N MILPITAS BL, MILPITAS, CA 95035		Inspection Date 02/12/2020	
Program PR0415914 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SNOW TEA HOUSE LLC		Inspection Time 15:55 - 17:00
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION		Consent By JENNIFER MAC	FSC BOZHI SHI 03/19/2024	

Placard Color & Score
GREEN
87

RISK FACTORS AND INTERVENTIO	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				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 PRACTICE	OUT	COS
K24 Person in charge present and performing duties		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food	X	
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		
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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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Comments and Observations

Major Violations

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

Inspector Observations: *In the kitchen area, measured a pot of tea eggs at 97F. Per operator, tea eggs have been cooling for 5 hours. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: by adding ice; using an ice bath; stirring consistently; separated into smaller portions; using shallow containers; and/or using an ice paddle. [COS] Pot of tea eggs was VC&D due to time and temperature abuse.*

Minor Violations

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

Inspector Observations: *In the kitchen area, at the handwash station, observed a roll of paper towels stored outside of the paper towel dispenser. [CA] Ensure soap and paper towels are stored in their respective dispensers at the handwash station.*

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *In the kitchen area, at the 3 compartment sink, observed a large bag of cut chicken thawing in a pot. [CA] Potentially hazardous foods shall be thawed using one of the following methods: under refrigeration; under cold running water; or as a part of the cooking process.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
vanilla soft serve	soft serve dispenser	28.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
milk tea	container	32.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
milk	2 door prep unit	40.00 Fahrenheit	
raw chicken	2 door undercounter refrigerator	36.00 Fahrenheit	
chocolate soft serve	soft serve dispenser	28.00 Fahrenheit	
milk	2 door reach in refrigerator	38.00 Fahrenheit	
egg pudding	2 door prep unit	36.00 Fahrenheit	
raw squid	2 door undercounter refrigerator	36.00 Fahrenheit	
red bean	2 door prep unit	38.00 Fahrenheit	
raw shelled eggs	2 door reach in refrigerator	38.00 Fahrenheit	
grass jelly	2 door prep unit	36.00 Fahrenheit	

Overall Comments:

Send request to district inspector for change to DBA at frank.leong@cep.sccgov.org

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 **2/26/2020**. 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: JENNIFER MAC
PIC
Signed On: February 12, 2020