

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 FA0286066 - ARISAN TEA & COFFEE HOUSE		Site Address 979 STORY RD 7012, SAN JOSE, CA 95122		Inspection Date 12/24/2025	
Program PR0428908 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name ARISAN		Inspection Time 10:25 - 11:30
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By JEFF V.	FSC Mong Trinh Wong 10/14/2030	

Placard Color & Score
GREEN
87

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						S
K04 Proper eating, tasting, drinking, tobacco use	X						S
K05 Hands clean, properly washed; gloves used properly	X						S
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records	X						S
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		
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		

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K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: Facility is preparing Vietnamese yogurt without the required licensing/permit from California Department of Food and Agriculture (CDFA).

[CA] Obtain proper licensing from CDFA in order to continue the preparation of any milk and dairy products. Contact Milk and Dairy Food Safety Branch of CDFA for assistance in obtaining the correct license and permit.

[COS] Yogurts were removed from the sales floor.

Minor Violations

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

Inspector Observations: Observed customer with pet dog sitting in dining area.

[CA] No live animals may be allowed in a food facility, except in the following situations; decorative fish or shellfish in aquarium, animals intended for consumption if kept separated from other food and food contact surfaces, dogs under the control of on-duty uniformed law enforcement or private patrol, outdoor dining areas, and service animals.

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

Inspector Observations: Observed opened bulk ingredient bags closed by folding over the openings.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Milk teas	One-door upright refrigerator	38.00 Fahrenheit	
Corn	One-door upright refrigerator	40.00 Fahrenheit	
Warm water	Hand wash sink - front service	102.00 Fahrenheit	
Heavy whipping cream	One-door upright refrigerator	39.00 Fahrenheit	
Hot water	Dump sink	120.00 Fahrenheit	
Hot water	Three-compartment sink	125.00 Fahrenheit	
Milk	Two-door beverage reach-in	40.00 Fahrenheit	
Tiramisu cream	Food preparation refrigerator	41.00 Fahrenheit	
Hot water	Food preparation sink	122.00 Fahrenheit	
Warm water	Hand wash sink - restroom	101.00 Fahrenheit	
Warm water	Hand wash sink - kitchen	105.00 Fahrenheit	
Egg pudding	Food preparation refrigerator	39.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Arisan Tea & Coffee House

NEW OWNER: Arisan Drinks LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP13. An invoice for the permit fee in the amount of \$1,148.00 plus a 25% penalty for

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operating more than 10 business days without submitting a permit application, will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 01/01/2026 - 12/31/2026 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

****Structural Review inspection conducted on 12/24/2025***

****Permit condition: Approval of induction cooktops are for re-heating pearls and toppings that do not produce crease-laden vapors. If there is a future change in menu or operation, or the cooking system use causes any sanitation, ventilation, or safety problems, the exhaust hood exemption may be revoked and an approved mechanical exhaust system must be installed, or the units removed. Ventilation problems include, but are not limited to, excess heat in the facility that results in uncomfortable work conditions for employees. The exemption shall not be deemed to supersede any local building and fire code requirements.***

***** Time as a Public Health (TPHC) form provided to manager.***

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 **1/7/2026**. 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: Jason W.
Manager

Signed On: December 24, 2025