

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 FA0269562 - TISANE	Site Address 2980 E CAPITOL EX 50, SAN JOSE, CA 95148	Inspection Date 01/20/2026
Program PR0401103 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name TISANE, LLC	Inspection Time 12:25 - 13:10
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By DYLAN N.

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/13/2026

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

Compliance of this violation has been verified on: 01/20/2026

Cited On: 01/13/2026

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

Compliance of this violation has been verified on: 01/20/2026

Minor Violations

Cited On: 01/20/2026

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

Inspector Observations: Hand wash station in the front service area lacks cold water. Cold water faucet inoperable.

Additional hand wash stations are provided in the kitchen. No food preparation or opened foods present in the front area.

[CA] Hand wash station shall have supply of hot and cold water.

Paper towel roll maintained on top of towel dispenser in the restroom.

[CA] Paper towels shall be stored inside the dispenser to prevent potential contamination.

Cited On: 01/20/2026

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

Inspector Observations: Hot water at the three-compartment sink measured 105F. Employee stated that excess hot water was used prior to the inspection for cleaning.

[CA] Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the food facility.

Cited On: 01/20/2026

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Sanitizing solution with wiping cloths measured at 0 PPM chlorine. Solution and wiping cloths appeared clean and unused. PIC stated that the solution was prepared, however, was diluted because the concentration was too high.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Measured Observations

Item	Location	Measurement	Comments
Milk	One-door upright refrigerator	40.00 Fahrenheit	
Egg pudding	Food preparation refrigerator	41.00 Fahrenheit	
Milk	Three-door upright refrigerator	41.00 Fahrenheit	
Sea salt crema	Three-door upright refrigerator	41.00 Fahrenheit	
Quaternary ammonia	Three-compartment sink	200.00 PPM	
Warm water	Hand wash sinks	102.00 Fahrenheit	

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Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 1/13/2026.

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 **2/3/2026**. 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: Dylan N.
PIC

Signed On: January 20, 2026