

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 FA0258721 - TEA VILLA		Site Address 2200 EASTRIDGE LP K0004, SAN JOSE, CA 95122	Inspection Date 08/19/2022
Program PR0378941 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09		Owner Name TEA VILLA LLC	Inspection Time 14:20 - 15:00
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By HONG	

Placard Color & Score
YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 08/12/2022

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

This violation found not in compliance on 08/19/2022. See details below.

Cited On: 08/19/2022

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

Inspector Observations: Hand washing station, hand soap, and paper towel dispensers were removed from the facility. Facility has not reinstalled hand washing station. [CA] All food facilities shall provide an operable hand washing station. Reinstall hand wash station with hand soap and towel dispensers.

Follow-up By
08/23/2022

Cited On: 08/12/2022

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

This violation found not in compliance on 08/19/2022. See details below.

Cited On: 08/19/2022

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

Inspector Observations: Spam musubis and tapioca pearls (boba) subjected to Time as Public Health Control (TPHC) lacked labels. Per PIC, items are discarded at the end of the shift, every 4 hours. [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.

Follow-up By
08/23/2022

Cited On: 08/12/2022

K14 - 8 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

Compliance of this violation has been verified on: 08/19/2022

Cited On: 08/12/2022

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

This violation found not in compliance on 08/19/2022. See details below.

Cited On: 08/19/2022

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations: Cooked spam musubis still offered for sale. Facility is categorized as FP09 Risk Category 1. Facility lacks the proper permit and equipment to offer food for sale. [CA] Cease and desist preparation/sale of spam musubi.

Follow-up By
08/23/2022

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Milk	One-door upright refrigerator	41.00 Fahrenheit	
Hot water	Three-compartment sink	120.00 Fahrenheit	

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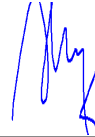
Overall Comments:

- On-site for follow-up inspection after facility earned a Conditional Pass during a routine inspection conducted on 8/12/2022.
- Facility has not addressed major violations noted on previous inspection report.
- Facility has earned a second conditional pass.
- Subsequent follow-up inspections will be billed at \$219/hour, minimum one hour, during normal business hours (Monday - Friday 7:30 AM to 5:00 PM), and \$493/hour, during non-business hours and upon inspector availability.

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 **9/2/2022**. 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: Hong
Employee
Signed On: August 19, 2022