

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 FA0282723 - TEA VILLA		Site Address 150 S 1st ST 103, SAN JOSE, CA 95113	Inspection Date 12/15/2022
Program PR0424088 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name TEA VILLA LLC	Inspection Time 15:30 - 15:45
Inspected By JENNIFER RIOS	Inspection Type FOLLOW-UP INSPECTION	Consent By NICKI	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 11/29/2022

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

Compliance of this violation has been verified on: 12/01/2022

Cited On: 11/29/2022

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: 12/01/2022

Minor Violations

Cited On: 11/29/2022

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

This violation found not in compliance on 12/15/2022. See details below.

Measured Observations

N/A

Overall Comments:

Facility was required to submit mechanical hood exemption for auto fry used in facility without ventilation hood and used without approval. Observed heavy staining on walls and equipment surrounding autofry.

Operator must submit mechanical hood exemption including mechanical engineer statement to DEH Plan Check and district inspector. Once exemption is approved by DEH Plan Check, a follow up inspection will be conducted to remove impound sticker. If exemption is not approved, autofry must be removed from facility.

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 **12/29/2022**. 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: Thien Nguyen
 Employee
 Signed On: December 15, 2022