## **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 FA0263974 - COOL TEA BAR		Site Address 2569 S KING RD C-8, SAN JOSE, CA 95122		Inspection Date 05/31/2022	Placard Color & Score
Program PR0389056 - FOOD PREP / F	DOD SVC OP 0-5 EMPLOYEES RC 2	2 - FP10	Owner Name IMIX, INC.	Inspection Time 09:30 - 10:20	GREEN
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By COLIN			N/A

### **Comments and Observations**

#### **Major Violations**

Cited On: 05/30/2022

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 05/31/2022

#### Minor Violations

N/A

#### **Measured Observations**

ltem	Location	Measurement	Comments
Hot water	Three-compartment sink	125.00 Fahrenheit	
Hot water	Preparation sink	123.00 Fahrenheit	
Hot water	Hand washing sink	121.00 Fahrenheit	

### **Overall Comments:**

- On-site for follow-up inspection after facility was closed due to the presence of vermin.

- Facility has removed dead and live cockroaches. No live or dead activity observed during follow-up inspection.

- Continue to seal any remaining holes, gaps, or crevices to prevent harboring of vermin (bottom of back door, etc.).

- Facility is hereby authorized to re-open and resume operations.

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 <u>6/14/2022</u>. 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

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Received By: Co Ma Signed On: Ma

By: Colin Manager : May 31, 2022