

**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**

<b>Facility</b> FA0282723 - TEA VILLA		<b>Site Address</b> 150 S 1ST ST 103, SAN JOSE, CA 95113	<b>Inspection Date</b> 08/23/2023
<b>Program</b> PR0424088 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		<b>Owner Name</b> TEA VILLA LLC	<b>Inspection Time</b> 12:30 - 13:05
<b>Inspected By</b> JENNIFER RIOS	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> JASON	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
--

**Comments and Observations**

**Major Violations**

Cited On: 08/23/2023

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: PHF (see measured observations) in preparation unit in front preparation area measured in the temperature danger zone. Cold holding unit is not maintaining PHF at 41F or below. Gasket is missing from door of preparation unit. Ambient air of unit measured 48F. [CA] Maintain PHF at 41F or below or 135F or above. [COS] PHF was VC&D by PIC.**

**Administrative hearing letter violation.**

**Minor Violations**

Cited On: 08/23/2023

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

**Inspector Observations: Observed what appeared to be fruit flies throughout facility. [CA] Ensure facility is kept free of fruit flies.**

**Administrative hearing letter violation.**

Cited On: 08/23/2023

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations: Ice machine in back preparation area is not functioning. [CA] Repair ice machine or remove from facility.**

**Secondary smaller ice machine in back preparation area is not on, also observed mold like substance on interior panels. [CA] Repair ice machine, clean and sanitize before using again or remove from facility.**

**Two under counter cold holding units are not in use in back preparation area and observed to have mold like substances inside. [CA] Clean under counter units and maintain in good condition or remove unused units from facility.**

**Reach in freezer is not on in facility and appears to have mold like substance growing inside. [CA] Clean and sanitize reach in freezer and maintain in good condition. Or, remove unused equipment from facility.**

**Administrative hearing letter violation.**

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Half and half	Under counter reach in	51.00 Fahrenheit	
Jelly	Under counter reach in	49.00 Fahrenheit	
Ambient air	Under counter reach in	49.00 Fahrenheit	

**Overall Comments:**

***This is a charged follow up inspection per the administrative hearing findings.***

***Food handler cards and food safety certification were found to be compliant: Lam Ha - 07/11/2024***

***Handwashing sinks are provided with soap, paper towels, hot and cold water.***

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0282723 - TEA VILLA	<b>Site Address</b> 150 S 1ST ST 103, SAN JOSE, CA 95113	<b>Inspection Date</b> 08/23/2023
<b>Program</b> PR0424088 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	<b>Owner Name</b> TEA VILLA LLC	<b>Inspection Time</b> 12:30 - 13:05

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 **9/6/2023**. 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 Le  
Employee

**Signed On:** August 23, 2023