

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 FA0274880 - UME TEA		Site Address 450 GREAT MALL DR 139A, MILPITAS, CA 95035		Inspection Date 10/08/2026		Placard Color & Score YELLOW 61		
Program PR0415489 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ZUODA WANG		Inspection Time 14:45 - 16:35			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By HAOJIE Y.				FSC Jiayao Lin 10/04/2030

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records		X		X			
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding						X	
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized		X		X			N
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						S
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						S

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		X
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	X	
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations:

At the side of the front service area on prep tables, oat milk measured 61F and milk measured 52F while maintained in completely melted ice baths. Per staff, milks had been removed from refrigeration and placed into ice baths approximately 2.5 hours prior.

In the upper inserts of the prep cooler at the front service line, watermelon slurry and cut watermelon measured between 48F and 50F. Ambient of the lower portion of the unit measured 45F. Per staff, elevated temperature was due to unit being maintained open during service.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

Ensure refrigeration units are capable of maintaining potentially hazardous foods at 41F or below during all hours of operation.

[COS] Instructed staffs to remake ice baths for milks. Watermelon was relocated to an alternate refrigeration unit.

Follow-up By 10/15/2026

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

Inspector Observations:

Sticky rice subjected to time as a public health control observed time labeled: 11:10 AM to 3:10 PM. Sticky rice observed in-use at 3:39 PM, after the 4-hour mark.

Written procedures for time as a public health control could not be provided.

[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.

[COS] Instructed employees to discard sticky rice subject to time as a public health control.

Follow-up By 10/15/2026

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

Inspector Observations:

1. Employee observed skipping the sanitizing step during manual warewashing at the three compartment sink. Per staff, dishes are washed using soap, but not sanitizer.

[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

[COS] Instructed employees to properly set up the three compartment sink. Affected dishes/utensils were sanitized (100 ppm chlorine).

Follow-up By 10/15/2026

2. Observed scoops used for yogurt, cooked taro, sticky rice, and mochi (respectively) maintained in containers of standing water on a cutting board of the prep cooler at the front service line. Per staff, these particular utensils are only washed once per day, at night time (only utilizing soap). Staff stated that the utensils had been in use for the last 4.5 hours. When instructed to properly wash utensils, staff proceeded to rinse them off in a nearby dump sink.

At the raw chicken dredging station, observed an employee discard flour with bits of raw chicken inside, but did not swap out the pan containing the flour. Per employees, pan is washed once per day.

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[CA] Equipment contacting potentially hazardous foods shall be washed, rinsed, and sanitized at minimum every 4 hours.

[COS] Instructed employees to sanitize scoops and pan in the three compartment warewashing sink (100ppm chlorine).

Minor violation:

Observed spots of black, mold-like growth on a cutting board maintained on the upper-most tier of a metal shelving unit at the center of the kitchen. Cutting board not actively in-use.

[CA] Resurface or replace. Equipment contacting food shall be maintained in sanitary condition.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

Two of the employees present could not provide food handler cards.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

Observed a can of "Raid - cockroach and ant repellent" stored in a box underneath the three compartment warewashing sink.

[CA] Discontinue the unapproved insecticides.

Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Chlorine test strips could not be provided.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

1. At the raw chicken station, observed a cleaver wedged in between a prep cooler and the wall.

[CA] Equipment contacting food shall be stored in a sanitary location.

2. Observed the left compartment of the three compartment sink being used to thaw mango slurry and coconut slurry in ambient.

[CA] Discontinue the use of the three compartment sink to conduct food preparation. Food preparation shall be conducted in the dedicated food preparation sink.

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

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Inspector Observations:

Observed soiled wiping cloths maintained on prep tables throughout the facility. Observed employees actively wiping customer's drinks with soiled wiping cloths.

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

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Observed the pipe underneath the three compartment sink leaking.

[CA] Repair plumbing fixture and maintain in clean and good repair.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

REPEAT VIOLATION

**Follow-up By
10/22/2026**

Observed raw chicken maintained in the upright cooler, and in the prep cooler at the back kitchen area. Per staff, raw chicken is cooked in the two countertop Broasters (ventless fryers). Observed accumulation of burning/browning on the wall behind the fryers. Ambient temperature of the kitchen near the fryers measured 90F via probe. Thermometer photographs taken for documentation.

Facility's permitting condition states the following:

TWO UNITS OF VENTLESS FRYERS ARE CONDITIONALLY APPROVED WITHOUT AN EXHAUST HOOD SYSTEM FOR THE HEATING OF PRECOOKED FOOD ITEMS ONLY.

IF THERE IS A FUTURE CHANGE IN MENU OR OPERATION, OR THE COOKING SYSTEM USE CAUSES ANY SANITATION, VENTILATION OR SAFETY PROBLEM, THE EXHAUST HOOD EXEMPTION MAY BE REVOKED AND AN APPROVED MECHANICAL EXHAUST SYSTEM MUST BE INSTALLED, OR THE UNIT REMOVED. VENTILATION PROBLEMS INCLUDE, BUT ARE NOT LIMITED TO, EXCESS HEAT IN THE FACILITY THAT RESULTS IN UNCOMFORTABLE WORK CONDITIONS FOR EMPLOYEES. THE EXEMPTION SHALL NOT BE DEEMED TO SUPERSEDE ANY LOCAL BUILDING AND FIRE CODE REQUIREMENTS. IF A FUTURE CHANGE OF OWNERSHIP OCCURS, THE NEW OWNER SHALL BE MADE AWARE OF THESE CONDITIONS.

[CA] Facility shall discontinue the use of the fryers to cook raw chicken until documentation can be provided that proves that units may be used to cook from raw without an approved mechanical exhaust system.

Due to observed ventilation issues, per the facility's permitting conditions, facility may be required to install approved mechanical ventilation.

Facility was previously cited for the same violation on 11/20/2025.

Failure to comply may result in further enforcement action, including but not limited to the two fryer units being impounded.

Further evaluation will follow.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
frozen takoyaki	two-door upright freezer	13.00 Fahrenheit	
thai tea	two-door upright cooler - back kitchen	38.00 Fahrenheit	
raw chicken	one-door upright cooler	40.00 Fahrenheit	
raw chicken	prep cooler - fryer line	40.00 Fahrenheit	
oat milk	under-counter cooler	39.00 Fahrenheit	
ambient	prep cooler - front service	45.00 Fahrenheit	
boba	countertop	2.25 Hours	
frozen mango puree	one-door upright freezer	9.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
watermelon slurry	prep cooler - front service	50.00 Fahrenheit	
warm water	hand sinks	100.00 Fahrenheit	
cubed watermelon	prep cooler - front service	48.00 Fahrenheit	

Overall Comments:

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 5 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$290/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$664 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

Notes:

- Facility subjects cooked taro, sticky rice, mochi, and boba pearls to time as a public health control (4-hour rule).

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 **10/22/2026**. 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: Haojie Y.
PIC
Signed On: October 08, 2026