

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 FA0266306 - TEAZENTEA MILPITAS	Site Address 1535 LANDESS AV 147, MILPITAS, CA 95035	Inspection Date 03/07/2025
Program PR0393177 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name TEAZENTEA MILPITAS CORP	Inspection Time 10:00 - 11:00
Inspected By YUEN IP	Inspection Type LIMITED INSPECTION	Consent By TRAN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Paper towel is not placed in paper towel dispenser. Missing paper towel in the front cashier area.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

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

Inspector Observations: 10+ dead cockroaches in the trap in dry storage area on the floor. 2 dead cockroaches outside trap. 1 dead cockroach near water heater. 1 dead cockroach in the cabinet in the front. PIC unable to provide last pest control report

[CA] Clean and sanitize area of dead cockroaches. Provide licensed pest control report for service provided.

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: Debris built up on the side of equipment near fryer.

[CA] Clean and maintain

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

Inspector Observations: Missing grease catch container for hood system.

[CA] Provide container.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Heavy grease built up on the floor near fryer.

[CA] Clean and maintain equipment

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Ambient temperature	3 doors reach-in fridge	38.00 Fahrenheit	
Water	1 compartment sink	120.00 Fahrenheit	
Water	Hand wash sink back kitchen	102.00 Fahrenheit	
Water	Mop sink	123.00 Fahrenheit	
Water	Hand wash sink all gender restroom	100.00 Fahrenheit	
Water	Hand wash sink front	100.00 Fahrenheit	
Chlorine	Sanitizer	100.00 PPM	Test strip available
Water	Hand wash sink male restroom	100.00 Fahrenheit	
Ambient temperature	1 open top fridge with 2 doors counter	37.00 Fahrenheit	
Water	3 compartment sink	122.00 Fahrenheit	

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Overall Comments:

Change of ownership inspection:

Change of ownership application is not approved at this time due to dead cockroaches in facility and requires a follow up.

Provide licensed pest control report and correct violations listed prior to schedule for next follow up inspection.

Structural inspection is conducted.

A follow up inspection will be conducted. The first follow-up inspection is free of charge. Subsequent follow up inspections after first follow up shall be billed \$298/hr during business hours; \$645/hr during non business hours (after 4:30pm Monday through Friday, county holidays and weekends) upon availability. Failure to comply may result in enforcement action.

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 3/21/2025. 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: Ciao
New Owner
Signed On: March 07, 2025