

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 FA0299356 - UME TEA	Site Address 1704 OAKLAND RD 300, SAN JOSE, CA 95131	Inspection Date 06/17/2026
Program PR0439311 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name UME SJ OAKLAND INC	Inspection Time 13:30 - 14:20
Inspected By HELEN DINH	Inspection Type FOLLOW-UP INSPECTION	Consent By ZOEY

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/18/2026

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

This violation found not in compliance on 06/17/2026. See details below.

Minor Violations

Cited On: 06/17/2026

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Major:

1. Measured the following PHFs holding between holding between 106F - 126F on counter top at service line: boba, sticky rice and mochi.
 2. Measured container of sausage holding at 53F in 1 door cold top.
 3. Measured container of house cream holding at 58F in 2 door sliding milk tea dispenser refrigerator.
- Per operator, PHFs placed in unit for less than 4 hours. [SA] Operator opted to use time as a public health control (TPHC).

Follow-up By

06/24/2026

Minor: Measured container of raw chicken holding at 44F in 1 door cold top and milk holding at 43F in 2 door sliding milk tea dispenser refrigerator. [CA] Maintain all PHFs cold held at or below 41F.

Cited On: 05/18/2026

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

Compliance of this violation has been verified on: 06/17/2026

Measured Observations

Item	Location	Measurement	Comments
raw chicken	1 door cold top	44.00 Fahrenheit	
mochi	counter top	106.00 Fahrenheit	
house cream	2 door sliding milk tea dispenser refrigerator	58.00 Fahrenheit	
warm water	handsink (prep)	100.00 Fahrenheit	
boba	counter top	124.00 Fahrenheit	
takoyaki	1 door cold top	32.00 Fahrenheit	
sticky rice	counter top	126.00 Fahrenheit	
sausage	1 door cold top	53.00 Fahrenheit	
hot water	warewash	120.00 Fahrenheit	
milk	2 door sliding milk tea dispenser refrigerator	43.00 Fahrenheit	

Overall Comments:

Upon follow-up inspection, found impounded EMEET (Smokeless Fryer) disconnect & Electrical Fryer (Avantico) removed.

Observed autofry MIT device on site. Facility is approved for autofry.

A 2nd follow-up inspection will be conducted.

****Subsequent follow-up inspection after first follow-up shall be billed \$282/hour one hour minimum, during normal business hours**

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(Monday - Friday, 7:30 AM to 4:30 PM), or \$645 for a minimum of two hours, during non business hours and in accordance with the inspector's availability.

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 **7/1/2026**. 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: Zoey Zhou
Store Manage
Signed On: June 17, 2026