

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 FA0282723 - TEA VILLA		Site Address 150 S 1ST ST 103, SAN JOSE, CA 95113		Inspection Date 12/21/2023	
Program PR0424088 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name TEA VILLA LLC		Inspection Time 13:45 - 15:00
Inspected By JENNIFER RIOS	Inspection Type ROUTINE INSPECTION	Consent By THIEN	FSC Lam Ha 07/11/2024		

Placard Color & Score
YELLOW
65

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						
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						
K06 Adequate handwash facilities supplied, accessible		X		X			N
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				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						
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals	X						

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		
K30 Food storage: food storage containers identified	X	
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	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
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	X	
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	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: 2 out of 2 hand wash stations in facility are blocked with bucket or jar. Missing hand soap for both hand wash station. Paper towel is not in paper towel dispenser.

Follow-up By
12/27/2023

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. Single-use sanitary towels shall be provided in dispensers. Hand wash station shall equip with hand soap.

[COS] PIC removed bucket and jar. Provide hand soap at the hand wash station.

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

Inspector Observations: Half and half at counter fridge near cashier measured at 52F. Per PIC, half and half was placed in fridge since last night. Milk foam in container measured at 56F. Milk foam was placed in fridge last night. Milk measured at 46F. Milk was placed from reach-in fridge to counter fridge 20 minutes ago.

Follow-up By
12/27/2023

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PIC VC&D half and half and milk foam.

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

Inspector Observations: Boba on the counter measured at 87F. Per PIC, boba was made at 1pm. Boba will be used for 2 more hours (till 4pm). After that, the boba will be drained and hot water will be added to re-cook boba and serve again. No time label observed.

Follow-up By
12/27/2023

[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.

[SA] Boba still within time range. Instructed employee to time mark boba and discard boba after 4pm.

Minor Violations

K14 - 3 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: Observed mold like substance on interior panel of ice machine not in contact with ice.

[CA] Clean and sanitize ice machine. Maintain in good condition.

Follow-up By
12/27/2023

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Ice scoop handle is in contact with the ice in ice machine

[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

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 not available at time of inspection. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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

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Inspector Observations: Counter fridge temperature measured at 45F at the time of inspection. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Observed toaster oven inside facility that was not observed during previous inspections. Per PIC, the oven used to be used to make spam masubi however, it is not longer used to make food. Also observed multiple unused equipment (2 rice cookers, 2 counter fridges). [CA] remove all unused equipment by follow up inspection. If equipment observed during follow up inspection, equipment will be impounded.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Mop sink was blocked. Per PIC, dirty water is discarded at the floor sink of the food prep sink.

Follow-up By
12/27/2023

[CA] Food preparation sinks, handwashing sinks, and warewashing equipment shall not be used for the cleaning of maintenance tools, the preparation or holding of maintenance materials, or the disposal of mop water and similar liquid wastes.

Performance-Based Inspection Questions

- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Boba	Counter	87.00 Fahrenheit	
Milk	Counter fridge	46.00 Fahrenheit	Relocate to reach-in fridge
Half and half	Counter fridge	52.00 Fahrenheit	VC&D
Water	Food preparation sink	120.00 Fahrenheit	
Water	3 compartment sink	120.00 Fahrenheit	
Milk foam	Counter fridge	56.00 Fahrenheit	VC&D
Water	Hand wash sink	100.00 Fahrenheit	
Cream cheese	Reach-in fridge	41.00 Fahrenheit	

Overall Comments:

Joint inspection by Jennifer Rios and Emily Ip. The inspection report written by Emily Ip.

Violations noted above are not in compliance with Administrative Hearing Findings. Further enforcement to follow.

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 \$290/hr during business hours and \$629/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 **1/4/2024**. 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.

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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: Thien
PIC

Signed On: December 21, 2023