

**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 07/11/2023
Program PR0424088 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name TEA VILLA LLC	Inspection Time 13:00 - 13:45
Inspected By JENNIFER RIOS	Inspection Type FOLLOW-UP INSPECTION	Consent By YEN NGUYEN	

Placard Color & Score <b>RED</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 06/26/2023

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

**Compliance of this violation has been verified on: 07/07/2023**

Cited On: 06/26/2023

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**This violation found not in compliance on 07/11/2023. See details below.**

Cited On: 06/26/2023

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**This violation found not in compliance on 07/11/2023. See details below.**

**Minor Violations**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
Warm water	Handwash	100.00 Fahrenheit	
Hot water	Three comp sink	120.00 Fahrenheit	

**Overall Comments:**

*This is a charged third follow up inspection requested by the owner of the facility to the routine inspection conducted on June 26, 2023, the first follow up inspection conducted on June 30, 2023 and the second follow up conducted on July 7, 2023.*

*Observed dead cockroaches at the bottom of two reach in refrigerators, in the hand wash sink, in the soap in the hand soap dispenser, in the empty paper towel dispenser in the back. Also observed dead cockroaches under shelving in the back preparation area, under shelving in the front preparation area. Observed dead cockroaches on hanging sticky fly trap above hand wash sink in front preparation area.*

*Reviewed pest control reports provided by owner, address on reports stated the treatment was done at another location but owner states that the address on the reports was put incorrectly and it was this facility that was treated on June 27, 2023 and July 10, 2023.*

*Continue pest control measures taken to eliminate pests, clean and sanitize areas of dead cockroaches and eliminate evidence from facility. If evidence is found at follow up inspections, facility will be subject to further enforcement actions. Ensure that Raid that is only approved for use in residential facilities is removed and not used in facility. Use only methods approved for use in a food facility. Eliminate holes in walls in facility and around boards on windows to prevent entrance and harborage of vermin.*

*Please contact 408-918-3480 to schedule a follow up inspection once all evidence of cockroaches have been removed from facility. Follow up inspections conducted to reopen this facility will be charged 219\$/hr minimum one hour charges.*

*Cold water was not provided at hand wash sink in back preparation area. Cold and hot water must be supplied at all faucets in facility. This must be repaired prior to reopening facility.*

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## CLOSURE / PERMIT SUSPENSION NOTICE

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 7/25/2023. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### 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



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**Received By:** Yen Nguyen  
Employee  
**Signed On:** July 11, 2023