

# 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 FA0301960 - LILIKOI BOBA	Site Address 5205 PROSPECT RD 135, SAN JOSE, CA 95129	Inspection Date 01/28/2026
Program PR0443754 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name LAKE MERCED GROUP INC	Inspection Time 13:50 - 14:54
Inspected By DENNIS LY	Inspection Type LIMITED INSPECTION	Consent By JU-HSUAN CHEN

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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### Comments and Observations

#### Major Violations

No major violations were observed during this inspection.

#### Minor Violations

No minor violations were observed during this inspection.

#### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

#### Measured Observations

Item	Location	Measurement	Comments
Hot water	Handwash sink	100.00 Fahrenheit	
Hot water	Mop Sink	120.00 Fahrenheit	
Ambient	Upright reach-in cooler #2	38.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Ambient	Food prep unit	40.00 Fahrenheit	
Ambient	Upright reach-in cooler #1	34.00 Fahrenheit	
Hot water	Prep sink	120.00 Fahrenheit	

#### Overall Comments:

##### **OWNERSHIP CHANGE INFORMATION**

**NEW FACILITY NAME:** Formosa Aroma

**NEW OWNER:** Formosa Teahouse

*The applicant has completed the facility evaluation application process for an Environmental Health Permit.*

*The permit category for this facility is FP12. An invoice for the permit fee in the amount of \$896.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.*

*The Environmental Health Permit will be effective: 02/01/26 - 01/31/27 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.*

*An official permit will be mailed to the address on file and shall be posted in public view upon receipt.*

*\*Structural Review inspection conducted on 01/28/26*

*\*Permit condition: Induction cook top is only approved for use to cook / reheat boba.*

*\*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

*\*Ensure that all handwash sinks are able to provide warm water, soap, and single-use paper towels when operating.*

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*\* Provided and discussed TPHC guidelines. Operator completed and submitted TPHC form as their procedures.*

*\* Facility has submitted plans (SR0883505) for review to remodel part of the facility including relocation of the restroom and expansion of the preparation space. Per PIC, the remodeling will not begin until later in the year. Facility will operate as is and are only approved to operate as is until submitted plans are approved and final inspection for the plans are conducted. Facility shall not operate while there is construction work occurring in the facility.*

*\*\*\*Operator shall notify the district specialist if there are any changes to the menu in the future (ie. addition of food items that require different equipment). The addition or modification of cooking equipment OR equipment with plumbing requirements SHALL be submitted to this department's Plan Check for review and approval prior to installation/use. Unapproved changes or additions may be subject to enforcement actions.*

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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 **2/11/2026**. 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




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**Received By:** Ju-Hsuan Chen  
 Owner

**Signed On:** January 28, 2026