

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 FA0258721 - TEA VILLA		Site Address 2200 EASTRIDGE LP K0004, SAN JOSE, CA 95122	Inspection Date 08/30/2022
Program PR0378941 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09		Owner Name TEA VILLA LLC	Inspection Time 15:20 - 16:00
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By HONG	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 08/12/2022

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

This violation found not in compliance on 08/30/2022. See details below.

Cited On: 08/19/2022

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

This violation found not in compliance on 08/30/2022. See details below.

Cited On: 08/30/2022

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

Inspector Observations: Facility still has not reinstalled hand wash sink with soap and paper towel dispenser. Spoke with owner, Lam Ha, who stated that there was issues with water leaking from the hand wash sink into the first floor and that the mall had removed the sink. Owner is in the process of getting that sink reinstalled again and reimbursed by the mall management. [CA] All food facilities shall provide an operable handwashing station. Reinstall hand wash station with hand soap and paper towel dispensers. [SA] Utilize far left basin for hand washing temporarily until hand wash station is reinstalled.

Follow-up By
09/13/2022

***** A chargeable follow-up inspection will be conducted on or after 9/13/2022 to verify compliance. *****

Cited On: 08/12/2022

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

Compliance of this violation has been verified on: 08/30/2022

Cited On: 08/19/2022

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

Compliance of this violation has been verified on: 08/30/2022

Cited On: 08/12/2022

K14 - 8 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

Compliance of this violation has been verified on: 08/19/2022

Cited On: 08/12/2022

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Compliance of this violation has been verified on: 08/30/2022

Cited On: 08/19/2022

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Compliance of this violation has been verified on: 08/30/2022

Minor Violations

Cited On: 08/30/2022

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

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Inspector Observations: Hot water at three-compartment sink measured at 113F max. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

Measured Observations

Item	Location	Measurement	Comments
Milk	Preparation sink	41.00 Fahrenheit	
Milk	One-door upright refrigerator	41.00 Fahrenheit	

Overall Comments:

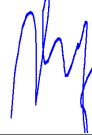
- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection conducted on 8/12/2022, and a conditional pass during the first follow-up inspection on 8/19/2022.
- Second follow-up inspection shall be billed at \$219 per hour, minimum one hour.
- Subsequent follow-up inspections shall be billed at \$219 per hour, minimum one hour, during normal business hours (Monday - Friday 7:30 AM to 5:00 PM), and \$493 per hour, during non-business hours, and upon inspector availability.

**** K06 - Inadequate handwash facilities: supplies or accessible. Comply by 9/13/2022 ****

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 9/13/2022. 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: Hong
PIC

Signed On: August 30, 2022