

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 FA0282786 - TAN-CHA	Site Address 19600 VALLCO PY 100, CUPERTINO, CA 95014	Inspection Date 04/01/2021
Program PR0424154 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name DENNY GROUP INC	Inspection Time 15:15 - 15:45
Inspected By PETER ESTES	Inspection Type LIMITED INSPECTION	Consent By CYNTHIA ZHENG

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: 1) Observed employee touch self, touch computer pad and then proceed to make drink without washing hands. [CA] Must wash hands prior to making drinks after touching self and touching computer pad. [COS] Employee washed hands

2) Observed employee wash gloved hands. [CA] Must remove and discard gloves when washing hands. [COS] Employee removed gloves and washed hands.

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

Inspector Observations: 1) Observed hand sink being used to rinse containers and as a dump sink. [CA] Hand sink is only to be used as a hand sink and made accessible at all times.

2) Observed automatic soap dispenser turned off and unable to dispense soap. [CA] Soap dispenser must be operational at all times. [COS] Soap dispenser turned on.

Minor Violations

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations: No person in charge at facility. [CA] A person in charge must be at facility at all times.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

See complaint CO0150570

Complaint states: Hi, I am a worker at tan cha cupertino, and is planning to quit soon. I want to notify you that the store is insanely unsanitary. One of my coworker was sick and Judy the manager didn't allow him to stay home. He came to work for a week, which concerns me. We reused toppings and cups. We rinse them and put them back in the container. At night, we don't really clean our cups and bins nor use sanitary substances. The walls behind the table are filled with grind and built up residue because we never clean them. Terry is a worker there that is close to Judy. He has no SSN therefore he is illegally working and earning under minimum wage. Judy is hypocritical. Customers see us reusing products and we gt yelled at. Judy tells us to toss out the items but then she picks them back up and put it back. We never change the boba, always use it till night time even though boba is suppose to be replaced every four hours. Our strawberries often have mold but we can't throw it our we just cute out the mold. This is not ok because there are bacteria in the strawberry that you cannot see. last time you guys came to check on us, we tossed all the dirty towels under the sink because our manager doesn't want you guys knows. We also dumped many substances in the kitchen before you guys came in. We were told to put a soap dispenser for employees to wash hands but we never use it. It so pointless because they feel like its wasting gloves and soap. We have frozen meat above the ice cream, sometimes the meat juices gets into the ice cream and no one cares about it. Sometimes when we make drinks and the customer does not pick up for three four hours, we give it to other customers. This is hazardous because the milk has become warm and cold then warm. When we refill the large tea bins, we place the tea bins on the floor and pout the tea into the bin. The floors are often wet. The mouth of

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the bin is in contact with the floor water which is gross. Employees never buy drinks here because it is just too gross, if we do drink something we always open a new container for ourselves.

No person in charge at facility. A person in charge must be at facility at all times.

Observed employee touch self, touch computer pad and then proceed to make drink without washing hands. Must wash hands prior to making drinks after touching self and touching computer pad.

Observed employee wash gloved hands. Must remove and discard gloves when washing hands.

Observed hand sink being used to rinse containers and as a dump sink. Hand sink is only to be used as a hand sink and made accessible at all times.

Observed automatic soap dispenser turned off and unable to dispense soap. Soap dispenser must be operational at all times.

Manager will be contacted to discuss complaint

Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator.

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 **4/15/2021**. 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: Cynthia Zheng
employee
Signed On: April 02, 2021