

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 FA0264642 - MOONTEA		Site Address 19620 STEVENS CREEK BL 180, CUPERTINO, CA 9		Inspection Date 08/04/2025	
Program PR0390351 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name AURORA GLOBAL INVESTME		Inspection Time 13:45 - 15:00
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By VICTORIA ZHONG	FSC YONG LI 04/22/2026		

Placard Color & Score

GREEN
84

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						S
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						S
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	
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	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						S

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						
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						
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						
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

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

Inspector Observations: *In the kitchen area, measured containers of fried tofu, fried sausage, and crawfish stored between 65F and 75F. Per operator, potentially hazardous food items stored for 1.5 hours. At the front counter, in the counter-top steam table, measured tapioca pearls stored at 95F. Per operator, tapioca pearls stored for about 30 minutes.*

[CA] *Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth. Potentially hazardous foods maintained by time shall be time marked when removed from temperature control and served within 4 hours or discard.*

[COS] *Operator moved containers of fried tofu, fried sausage, and crawfish back to refrigeration to facilitate proper holding temperatures. Operator heated up the counter-top steam table to return holding temperatures of tapioca pearls to 135F and above.*

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *In the kitchen area, observed a lack of paper towels at the handwash station. Observed handwash station at the front counter was stocked with hand soap and paper towels.*

[CA] *Ensure handwash stations are stocked with hand soap and paper towels to allow for proper handwashing.*

[COS] *Operator restocked paper towel dispenser with paper towels.*

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: *In the 3 compartment sink, measured chlorine sanitizer at 25 PPM.*

[CA] *Ensure chlorine sanitizer used for manual warewashing is maintained at 100 PPM to allow for proper cleaning and sanitizing of utensils and equipment.*

[COS] *Operator added chlorine and water to the 3 compartment sink and remeasured sanitizer at 100 PPM.*

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

Inspector Observations: *Observed cardboard and tape used to adhere wiring and used to seal*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink (kitchen)	100.00 Fahrenheit	
oat milk	3 door reach in refrigerator	41.00 Fahrenheit	
salted cheese foam	3 door reach in refrigerator	41.00 Fahrenheit	
milk	3 door reach in refrigerator	41.00 Fahrenheit	
oat milk	2 door undercounter refrigerator	40.00 Fahrenheit	
salted cheese foam	2 door undercounter refrigerator	41.00 Fahrenheit	
chlorine sanitizer	3 compartment sink	25.00 PPM	Corrected and remeasured at 100 PPM.
tapioca pearls	counter-top steam table	95.00 Fahrenheit	
crawfish	2 door reach in refrigerator	41.00 Fahrenheit	
milk	2 door undercounter refrigerator	40.00 Fahrenheit	
hot water	handwash sink (front counter)	100.00 Fahrenheit	
fried tofu, fried sausage, and crawfish	kitchen counter-top	75.00 Fahrenheit	Measured between 65F and 75F.
fried tofu	2 door reach in refrigerator	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	

Overall Comments:

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 **8/18/2025**. 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: VICTORIA ZHONG
SHIFT LEAD
Signed On: August 04, 2025