

**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 FA0240441 - UME TEA		Site Address 10887 N WOLFE RD, CUPERTINO, CA 95014	Inspection Date 02/18/2025
Program PR0340550 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name ELITEA INC	Inspection Time 11:10 - 12:10
Inspected By SUKHREET KAUR	Inspection Type FOLLOW-UP INSPECTION	Consent By SHUXIN	

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

**Major Violations**

Cited On: 02/14/2025

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

**Compliance of this violation has been verified on: 02/18/2025**

**Minor Violations**

N/A

**Measured Observations**

N/A

**Overall Comments:**

*On site for follow up inspection.*

*All the hand wash sinks in the facility are available with soap and paper towels.*

*\*Ensure to replace the paper towel dispensers for restroom and back kitchen hand wash sink and provide dispensers that are working properly.*

*\*Maintain restroom door closed at all times. Do not prop the door open.*

*TPHC marked for boba. There is no fried or cooked food on counter next to fryer at this time. Discussed with employee to ensure PHFs are either maintained on temperature or time control (where time is marked for 4 hours and PHF is either used or discarded at the end of 4 hours).*

*Observed a pest control report from 1/20/25.*

*Manager mentioned he is in process of getting the food manager certificate. All the food handler and food manager certificates shall be available for review upon request during the inspection. Recommend keeping the certificates in a file in the facility.*

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 **3/4/2025**. 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: SHUXIN  
 MANAGER  
 Signed On: February 18, 2025