

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 FA0260189 - TEASOCIETY		Site Address 1658 E CAPITOL EX, SAN JOSE, CA 95121		Inspection Date 01/13/2025		Placard Color & Score <div style="background-color: green; color: black; padding: 10px; text-align: center;"> GREEN 86 </div>		
Program PR0381313 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name PHU NGUYEN		Inspection Time 13:10 - 15:00			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By SARAH TRAN				FSC Not Available

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		
K06	Adequate handwash facilities supplied, accessible			X	X			S
K07	Proper hot and cold holding temperatures	X						S
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		S
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						

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		X
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		X
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		X
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		X
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0260189 - TEASOCIETY	Site Address 1658 E CAPITOL EX, SAN JOSE, CA 95121	Inspection Date 01/13/2025
Program PR0381313 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name PHU NGUYEN	Inspection Time 13:10 - 15:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: REPEAT VIOLATION

MISSING THE FOOD SAFETY CERTIFICATE FOR MANAGERS. [CA] PROVIDE THE FOOD SAFETY CERTIFICATE.

FAILURE TO COMPLY WITH THIS VIOLATION MAY RESULT IN OFFICE HEARING OR FURTHER LEGAL ACTION.

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

Inspector Observations: REPEAT VIOLATION

FOUND A JUG WITH WATER STORED INSIDE THE HAND WASH SINK IN THE KITCHEN. [CA] KEEP THE HAND WASH SINK ACCESSIBLE AT ALL TIMES.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: FOUND THE BOTTOM OF THE REACH IN FREEZER NEAR THE SERVICE AREA WITH EXCESSIVE FOOD DEBRIS. [CA] CLEAN THIS PART MORE OFTEN.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: FOUND CLEAN POTS UNDER THE HAND WASH SINK AND THE PAPER TOWEL DISPENSER IN THE KITCHEN. [CA] REMOVE THE POTS FROM THIS LOCATION TO PREVENT WATER FROM SPILLING ONTO THE POTS.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: FOUND EXCESSIVE GREASE ON THE HOOD BAFFLES. [CA] CLEAN THE HOOD BAFFLES MORE OFTEN.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: FOUND THE MOP HANGING FROM A SHELF CONTAINING FOOD ITEMS AT THE FRONT SERVICE AREA. [CA] REMOVE THE MOP FROM THIS LOCATION AND PLACE IT HANGING AT THE MOP SINK.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
CHEESE	REACH IN REFRIGERATOR	37.00 Fahrenheit	
MILK	REACH IN REFRIGERATOR	38.00 Fahrenheit	
SHRIMP	REACH IN FREEZER	12.00 Fahrenheit	
EGGS	REACH IN REFRIGERATOR	41.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
CREAM	REACH IN REFRIGERATOR	38.00 Fahrenheit	
CHEESE STICKS	REACH IN FREEZER	-7.00 Fahrenheit	
HALF AND HALF	REACH IN REFRIGERATOR	41.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0260189 - TEASOCIETY	Site Address 1658 E CAPITOL EX, SAN JOSE, CA 95121	Inspection Date 01/13/2025
Program PR0381313 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name PHU NGUYEN	Inspection Time 13:10 - 15:00

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 **1/27/2025**. 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: SARAH TRAN
PIC
Signed On: January 13, 2025