

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 11/03/2022
Program PR0381313 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name PHU NGUYEN	Inspection Time 10:00 - 11:20
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By HANNAH	

Placard Color & Score RED N/A

Comments and Observations

Major Violations

Cited On: 11/02/2022

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

This violation found not in compliance on 11/03/2022. See details below.

Cited On: 11/02/2022

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 11/03/2022. See details below.

Cited On: 11/03/2022

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Cockroaches observed in the following areas:

Follow-up By
11/04/2022

- One live adult observed in-between crevice of the top shelf of the cabinet outside of the restroom.
- Numerous live nymphs and juveniles observed crawling on counter top by the right side espresso machine.
- Numerous live nymphs observed on plastic trim between FRP and wall below wall shelves.
- Live adult observed falling from wall shelf onto left side espresso machine.
- One live nymph observed crawling on left side espresso machine.
- Numerous cockroaches of various life stages observed in-between tape of the platform adjacent to the hand wash station by the cook line.
- Numerous live nymphs observed in-between crevice of the gasket on the right side underside lip of the inner food preparation refrigerator.
- One live nymph observed on food preparation table next to the ice machine.

Facility was service by pest control on 11/2/2022.

Facility is to remain closed due to vermin infestation.

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately.

The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

- Deep clean facility to remove any food sources for vermin (food residue, syrups):
 - On walls by the beverage preparation area (electrical outlet by the sealers)
 - In-between the two food preparation refrigerators.
 - On floor behind the cook line.
 - On refrigeration units.
- Replace cardboard boxes with plastic containers with tight fitting lids.
- Remove cardboard lining shelves.
- Seal any and all holes, gaps, cracks, and/or crevices with foam and or caulking.

Minor Violations

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Cited On: 11/02/2022

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

This violation found not in compliance on 11/03/2022. See details below.

Measured Observations

N/A

Overall Comments:

- On-site for follow-up inspection after facility was closed due to vermin infestation during a routine inspection on 11/2/2022.
- Facility is to remain closed. See violation above.
- Subsequent follow-ups will be chargeable at \$219 per hour, minimum one hour, during regular business hours (7:30 AM to 4:30 PM), and \$493 per hour, during non-business hours.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **11/17/2022**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Phu
Owner
Signed On: November 03, 2022