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 FA0258721 - TEA VILLA		Site Address 2200 EASTRIDGE LP K0004, SAN JOSE, CA 95122		Inspection Date 08/21/2023
Program PR0378941 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1		- FP09	Owner Name TEA VILLA LLC	Inspection Time 16:00 - 16:35
Inspected By HENRY LUU	Inspection Type LIMITED INSPECTION	Consent By JENNY		



Comments and Observations

Major Violations

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

Inspector Observations: Hand wash station lacked hand soap at time of inspection. Manual pump hand soap was stored inside three-compartment sink. [CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers.

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations: Spam musubi maintained out in ambient temperature offered for sale.

As noted in previous inspection reports, facility is categorized as FP09 Risk Category 1. Facility lacks the proper permit and equipment to conducting any type of food service.

[CA] Food must be from an approved source or properly documented.

[COS] Spam musubi has been removed from facility.

Minor Violations

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: DEH impound sticker on domestic rice cooker has been removed. Rice cooker was previously impounded and had not been released by DEH.

Oster toaster oven observed in facility. Employee stated that equipment is used to cook spam.

[CA] Equipment is not approved to be used. New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

Electrical appliances shall meet UL standards for electrical equipment.

Tiger rice cooker and Oster toaster oven impounded at time of inspection.

**** It is unlawful to use, remove, or dispose of this food, equipment, and/or utensils unless released by an enforcement officer.

Do not remove impound tag under penalty of law.

Contact district inspector to discuss impounded equipment.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

- Facility was observed offering unapproved food for sale during a walk-in of the area.
- Facility has been issued cease and desist order for offering unapproved food for sale.
 - Repeat violations have been noted on previous inspection reports.

OFFICIAL INSPECTION REPORT

Facility	Site Address		Inspection Date
FA0258721 - TEA VILLA	2200 EASTRIDGE LP	K0004, SAN JOSE, CA 95122	08/21/2023
Dec supers			
Program		Owner Name	Inspection Time

- A limited inspection was conducted.
- Two or more major violations were observed during the inspection.
- A follow-up inspection will be conducted to verify compliance of all major violations.
- Subsequent follow-up inspection after first follow-up shall be billed \$290/hour, minimum one hour, during normal business hours (Monday Friday, 7:30 AM to 4:30 PM), and \$629/hour, minimum two hours, during non-business hours, and upon inspector availability.
- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied red placard. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

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 <u>9/4/2023</u>. 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:

Employee
Signed On: August 21, 2023

Jenny P.