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

Faci FA	l ity 0258721 - TEA VILLA	Site Address 2200 EASTRIDGE	E LP K0004, SA	N JOSE, CA 95	5122		ion Date 2/2022	٦r		olor & Sco	
	jram 0378941 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES R	RC 1 - FP09	Owner Name TEA VILLA LLC			16.00 - 16.22				LOW	
	Inspected By Inspection Type Consent By FSC Not Available 50 HENRY LUU ROUTINE INSPECTION JENNY FSC Not Available 50						51				
R	ISK FACTORS AND INTERVENTIONS				IN	O Major	UT Minor	COS/SA	N/O	N/A	PBI
K01	Demonstration of knowledge; food safety certification						Х				N
K02	Communicable disease; reporting/restriction/exclusion				Х						S
K03	No discharge from eyes, nose, mouth				Х						S
	Proper eating, tasting, drinking, tobacco use				Х						N
	Hands clean, properly washed; gloves used properly				Х						N
	Adequate handwash facilities supplied, accessible					Х		Х			
	Proper hot and cold holding temperatures				Х						
	Time as a public health control; procedures & records					Х					
	Proper cooling methods									Х	
	Proper cooking time & temperatures									Х	
	Proper reheating procedures for hot holding									Х	
	Returned and reservice of food				Х						
K13	Food in good condition, safe, unadulterated				Х						
	Food contact surfaces clean, sanitized					Х					N
K15	Food obtained from approved source					Х		Х			
	Compliance with shell stock tags, condition, display									Х	
	7 Compliance with Gulf Oyster Regulations						Х				
	Compliance with variance/ROP/HACCP Plan									Х	
	Consumer advisory for raw or undercooked foods									Х	
	Licensed health care facilities/schools: prohibited foods not being offered							X			
	(21) Hot and cold water available X										
	Sewage and wastewater properly disposed				Х						
	No rodents, insects, birds, or animals X										
	OOD RETAIL PRACTICES									OUT	COS
	K24 Person in charge present and performing duties							Х			
	K25 Proper personal cleanliness and hair restraints										
	Approved thawing methods used; frozen food										
	7 Food separated and protected										
	Fruits and vegetables washed										
	Toxic substances properly identified, stored, used					Х					
	Food storage: food storage containers identified										
	Consumer self service does prevent contamination										
	2 Food properly labeled and honestly presented										
	33 Nonfood contact surfaces clean										
	Warewash facilities: installed/maintained; test strips				V						
	K35 Equipment, utensils: Approved, in good repair, adequate capacity					X					
	36 Equipment, utensils, linens: Proper storage and use					Х					
	37 Vending machines										
	K38 Adequate ventilation/lighting; designated areas, use K38 Thermometers provided accurate										
	39 Thermometers provided, accurate 40 Wining clother: property used stored										
	 (40 Wiping cloths: properly used, stored (41 Plumbing approved installed in good repair: proper backflow devices 										
	41 Plumbing approved, installed, in good repair; proper backflow devices										
	K42 Garbage & refuse properly disposed; facilities maintained K43 Toilet facilities: properly constructed supplied cleaned										
	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/cleaning quarters											
K46	K46 No unapproved private home/living/sleeping quarters										
	K47 Signs posted; last inspection report available										

OFFICIAL INSPECTION REPORT

PR027681.1 FOOD PREP / FOOD SVC OP 0.5 EMPLOYEES RC 1. FP00 TEA VILLALLC (g.00 16:5) IP Penning available Penning available Image: Comments and Observations IP Policity of properly displayed/posted Comments and Observations Formations GBL - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953,	Facility FA0258721 - TEA VILLA	Site Address 2200 EASTRID	Site Address 2200 EASTRIDGE LP K0004, SAN JOSE, CA 95122			
	Program	·	Owner Name			
	K48 Plan review			10.00		
Comments and Observations Jor Violations Observations Development Observations Development Developmen	 K49 Permits available K58 Placard property displayed/posted 					
Out - Underguate handwash facilities: supplied or accessible; 113953, 1139532, 114057(f) D06 - 8 Dents - Inderguate handwash facilities: supplied or accessible; 113953, 1139532, 114057(f) Inspector Observations: Hand washing station, hand soap, and paper towel dispenser were removed from the carter active and active washed at the three-compartment sink. (CA) All food facilities shall provide an apperable hand washing station. Reinstall hand wash station along with hand soap and towel dispensers. [SA] facility may temporarily use three-compartment sink to wash hands until hand sink is reinstalled. OB - 8 Dents - Improperty using time as a public health control procedures & records; 114000 Inspector Observations: Pre-made spam musuble maintained out in ambient temperature. Per omployees, all tems were maintained out for Aburs and then discarded after. Items lacked time labels. Written procedures unavailable for review. Cold fapics pearls (bobs) maintained out in ambient temperature. Between the consumed or served within 4 hours, and written procedures shall be readily available for review. Cold Far - Food contrad surfaces unclean and umanifized; 113984(e), 114007, 114099.1, 114099.4, 114099.4, 114019, 114105, 11411, 114115, 114156, 2001, 11411, 114126, 2001, 11411, 114126, 2001, 11411, 114126, 2001, 11411, 114126, 2001, 11411, 114126, 2001, 11411, 114126, 2001, 11411, 114126, 2001, 11411, 114126, 2001, 11411, 114126, 2001,	I have a property displayed/posted					
306 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953, 1, 113953, 1, 113953, 1, 114057(f) Fealure Inspector Observations: Hand washing station, hand scap, and paper towel dispenser were removed from the accellity. Per employee, hands were washed at the three-compartment sink. (CA) Alfood facilities shall provide an apperatule hand washing station. Reinstall hand wash station along with hand soap and towel dispensers. [SA] accellity are importantly use three-compartment sink to wash hands out in and sink is reinstalled. (CB) CB & Points - Improperly using time as a public health control procedures & records; 114000 (CB) Spector Observations: Pre-made spam musubis maintained out in ambient temperatures unavailable for review. CAI (CB) Cold diploca pearls (boba) maintained out in ambient temperature. Per omptoyees, all items were maintained out for 4 hours and then discarded after. Items lacked time labels. Written procedures unavailable for review. (CE) Cit of A hours and then discarded after. Items lacked time labels. Written procedures shall be time marked to indicate when items is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures field (CE) lacks sanitize to properly clean and sanitize equipment and/or utensils. [CA] A coord facility that lacks sanitize to properly clean and sanitize equipment or utensils. Is for obta field. The lacks sanitize to properly clean and sanitize equipment or utensils is provided. [COS] Employee obtained choirine neighboring accilities. Cit - Bonds - Food not obtained from approved source: 113980, 113882, 114021-114031, 114041 (CA) is not		Comments and	Observations			
nspector Observations: Hand washing station, hand soap, and paper towel dispenser were removed from the facility. Per employee, hands were washed at the three-compartment sink. [CA] All food facilities shall provide an operable hand washing station. Reinstall hand wesh station along with hand soap and towel dispensers. [SA] Berlat: Improperty using time as a public health control procedures & records; 114000 nspector Observations: Pre-made spam musubls maintained out in ambient temperature measured at 111F. Cooked tapico pearls (bold) maintained out in ambient temperature. Pce anphyces, all items were maintained out for Aburs and then discarded after. Items lacked time labels. Written procedures unavailable for review. [CA] then time only, rather than time and temperature is used as a public health control, PHF shall be time marked to indicate when them is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. (14 - 8 Points - Food contact surfaces unclean and unsanitized; 113084(c), 114097, 114099.1, 114099.4, 114099.8, 114105, 114109, 114111, 11415(a, 1041), 11412, 114121, 114041 Inspector Observations: Spam musubi offered for sale. Item is not on menu but offered for sale out by the cash egisters. Facility is categorized as FPOB Risk Category 1 and does not allow for proparation of cocked foods. In diddition, facility has cocking equipment or utensils is novideen allows for proparation of cocked foods. In diddition, facilit	ajor Violations					
Billity. Per employee, hands were washed at the three-compartment sink. [CA] All food facilities shall provide an operable hand washing station. Reinstall hand wash station along with hand soap and towel dispensers. [SA] acality may temper compartment sink to wash hands until hand sink is reinstalled. CB = Points - Improperty using time as a public health control procedures & records: 114000 nspector Observations: Pre-made spam musubis maintained out in ambient temperature measured at 111F. Cook of tapice, pearls (boba) maintained out in ambient temperature. Per employees, all tems were maintained ut for 4 hours and then discarded after. Items lacked time labels. Written procedures onvaluable for review. [CA] Whon time only, rathor than time and temperature is used as a public health control, PHFs shall be time marked to ndicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. C14 = Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099, 1, 114099, 4, 114098, 6, 114101, 114105, 114111, 114115(h, b, d), 114117, 114125(b), 114141 nappector Observations: For link park and unsanitized; 113984(e), 114097, 114099, 114099, 4, 114098, 6, 11407, 114105, 114114 nappector Observations: Spam musubi offered for sale. Item is not on menu but offered for sale out by the cash egisters. Facility is categorized as PF08 Risk Category 1 and does not allow for proparation of cocked foods. In doffered for sale. Item is not on menu but offered for sale out by the cash egisters. Facility is categorized as PF08 Risk Category 1 and these not allows and desist repearation of spam musubi for sale. [COS] Spam musubi was VC&D into the trash	K06 - 8 Points - Inadequate handwash facilities: supp	plied or accessible; 113953, 11395	53.1, 113953.2, 114067(f)			
Image: Constructions: Pre-made spam musubis maintained out in ambient temperature measured at 111F. Follow-Barlandow Cooked tapicos pearls (boba) maintained out in ambient temperature. Per employees, all items were maintained out in ambient temperature. Per employees, all items were maintained out for the lows: and then discorded after. Items lacked time tabels. Written procedures unavailable for review. (CAI When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to ndicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. (14. 9 Points - Food context surfaces unclean and unsanitized; 113084(e), 114097, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 11425(b), 114111 namethod to clean and sanitize deproperty clean and sanitize equipment and/or utensils. [CA] A good facility that prepares food shall not be operating if there is no method to property clean and sanitize equipment or utensils is provided. [COS] Employee obtained chorine neighboring acilities. C16. 9 Points - Food not obtained from approved source; 113980, 113982, 114021, 114031, 114091 nspector Observations: Spam musubi offered for sale. Item is not on menu but offered for sale out by the cash egisters. Facility is actegorized as FPO9 Risk Category 1 and does not allow for preparation of cooked foods. In definition form equipment that has no been approved for use. [CA] Immediately cease and desist preparation of spam musubi for sale. [COS] Spam musubi was VC&D into the trash. *** Repeat violation ** Meretificatin anapproved for use. [CA] Immediately cease a	facility. Per employee, hands were washed a operable hand washing station. Reinstall ha	nt the three-compartment sin Ind wash station along with h	k. [CA] All food facilities shall provide an and soap and towel dispensers. [SA]		Follow-u 08/18/2	
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14109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141 Follow-Observations: Facility lacks sanitize to properly clean and sanitize equipment and/or utensils. [CA] A food facility that prepares food shall not be operating if there is no method to properly clean and sanitize equipment or utensils. The food facility shall cease operations immediately. The food facility shall remain closed until a method to clean and sanitize equipment or utensils. Is provided. [COS] Employee obtained chlorine neighboring acilities. 115 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041 Follow-OB/182 nspector Observations: Spam musubi offered for sale. Item is not on menu but offered for sale out by the cash egisters. Facility is categorized as FP09 Risk Category 1 and does not allow for preparation of cooked foods. In iddition, facility has cooking equipment that has not been approved for use. [CA] Immediately cease and desist preparation of spam musubi for sale. [COS] Spam musubi was VC&D into the trash. *** Repeat violation *** more Violations Molo-Observations: Five-year Food Safety Certified (FSC) manager certificate unavailable for review. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times. Employees 'food handler cards unavailable for review. [CA] Each food handler shall maintain a valid food handler card sunavailable for review. [CA] Each food handler card shall be provided within 80 days of after the date of hire. Employees unable to demonstrate knowledge of the fundamentals of food safety (food temperatures, proper ramitizing of equipment, etc.). [CA] All food employees shall have ad	Cooked tapioca pearls (boba) maintained ou out for 4 hours and then discarded after. Iter When time only, rather than time and temper indicate when item is removed from tempera	It in ambient temperature. Pe ms lacked time labels. Writter rature is used as a public hea ature control, discarded if not	r employees, all items were maintained n procedures unavailable for review. [CA] alth control, PHFs shall be time marked to)	Follow-u 08/18/2	
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Inspector Observations: Spam musubi offered for sale. Item is not on menu but offered for sale out by the cash Follow- egisters. Facility is categorized as FP09 Risk Category 1 and does not allow for preparation of cooked foods. In Indidition, facility has cooking equipment that has not been approved for use. [CA] Immediately cease and desist Follow- 08/18/2 Indidition, facility has cooking equipment that has not been approved for use. [CA] Immediately cease and desist Follow- 08/18/2 *** Repeat violation *** *** nor Violations Stategorized as FP09 Risk Category 1 and does not allow for preparation of cooked foods. In *** Repeat violation *** *** nor Violations Stategorized of knowledge; food manager certification nnspector Observations: Five-year Food Safety Certified (FSC) manager certificate unavailable for review. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times. Employees' food handler cards unavailable for review. [CA] Each food handler shall maintain a valid food handler ard for the duration of his or her employment as food handler. A valid food handler card shall be provided within 80 days of after the date of hire. Employees unable to demonstrate knowledge of the fundamentals of food safety (food temperatures, proper sanitizing of equipment, etc.). [CA] All food employees shall have adequate knowledge of, and shall be properly rained in, food saf	food facility that prepares food shall not be o or utensils. The food facility shall cease ope	operating if there is no metho rations immediately. The foo	od to properly clean and sanitize equipme d facility shall remain closed until a	ent	Follow-u 08/18/2	
egisters. Facility is categorized as FP09 Risk Category 1 and does not allow for preparation of cooked foods. In 08/18/2 addition, facility has cooking equipment that has not been approved for use. [CA] Immediately cease and desist or cooking equipment that has not been approved for use. [CA] Immediately cease and desist addition, facility has cooking equipment that has not been approved for use. [CA] Immediately cease and desist or cooking equipment that has not been approved for use. [CA] Immediately cease and desist arregeration of spam musubi for sale. [COS] Spam musubi was VC&D into the trash. *** *** Repeat violation *** *** mor Violations (01 - 3 Points - Inadequate demonstration of knowledge; food manager certification nspector Observations: Five-year Food Safety Certified (FSC) manager certificate unavailable for review. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times. Employees' food handler cards unavailable for review. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 80 days of after the date of hire. Employees unable to demonstrate knowledge of the fundamentals of food safety (food temperatures, proper sanitizing of equipment, etc.). [CA] All food employees shall have adequate knowledge of, and shall be properly rained in, food safety as it relates to their assigned duties.	K15 - 8 Points - Food not obtained from approved so	urce; 113980, 113982, 114021-114	4031, 114041			
nor Violations K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification Inspector Observations: Five-year Food Safety Certified (FSC) manager certificate unavailable for review. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times. Employees' food handler cards unavailable for review. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 80 days of after the date of hire. Employees unable to demonstrate knowledge of the fundamentals of food safety (food temperatures, proper sanitizing of equipment, etc.). [CA] All food employees shall have adequate knowledge of, and shall be properly rained in, food safety as it relates to their assigned duties. 621 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419	registers. Facility is categorized as FP09 Ris addition, facility has cooking equipment that	k Category 1 and does not a t has not been approved for u	llow for preparation of cooked foods. In use. [CA] Immediately cease and desist		Follow-u 08/18/2	• •
 S01 - 3 Points - Inadequate demonstration of knowledge; food manager certification Inspector Observations: Five-year Food Safety Certified (FSC) manager certificate unavailable for review. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times. Employees' food handler cards unavailable for review. [CA] Each food handler shall maintain a valid food handler cards unavailable for review. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 80 days of after the date of hire. Employees unable to demonstrate knowledge of the fundamentals of food safety (food temperatures, proper sanitizing of equipment, etc.). [CA] All food employees shall have adequate knowledge of, and shall be properly rained in, food safety as it relates to their assigned duties. Substance of the state of the	*** Repeat violation ***					
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	sanitizing of equipment, etc.). [CA] All food e	employees shall have adequa				
neportor Observations: Hot water of the three compartment sink measured of 4405 mer. 1041 Ustanstein hall h	K21 - 3 Points - Hot and cold water not available; 113	3953(c), 114099.2(b), 114163(a), 1	114189, 114192, 114192.1, 11419			
nspector Observations: Hot water at the three-compartment sink measured at 119F max. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at nandwash sinks.	-	•				

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

OFFICIAL INSPECTION REPORT

Facility FA0258721 - TEA VILLA	Site Address 2200 EASTRID	DGE LP K0004, SAN JOSE,	, CA 95122	Inspection Date 08/12/2022
Program PR0378941 - FOOD PREP / FOOD SVC OI		Owner Name TEA VILLA LLC		Inspection Time
Inspector Observations: Dead cockro was observed. [CA] Clean and sanitize area of dead	oach observed on the underside of t	•	No other activity	16:00 - 16:55
K24 - 2 Points - Person in charge not preser	nt and not performing duties; 113945-11394	45.1, 113984.1, 114075		
Inspector Observations: Manager or who is responsible for operation of fa	•		•	
K29 - 2 Points - Toxic substantances improp	perly identified, stored, used; 114254, 11425	54.1, 114254.2		
Inspector Observations: Can of dome of food. [CA] Only those insecticides, rodenti use in a food facility may be used. St food contact surfaces and linens.	icides, and other pesticides that are	necessary and specific	cally approved for	
K35 - 2 Points - Equipment, utensils - Unapp 114130.3, 114130.4, 114130.5, 114132, 114 114180, 114182 Inspector Observations: Small ovens replacement food equipment shall be Institute (ANSI) accredited certification Sanitation). Facility is not approved f Department of Environmental Health Ambient temperature of the preparation maintaining PHFs at 41°F or below.	and the second s	4163, 114165, 114167, 114 proved for use at facilit by an American Natior anitation, CSA Sanitatio ration. Contact Santa Cl removing equipment fro	1169, 114175, 114177, ty. [CA] New and/or nal Standards fon, or ETL lara County om the facility.	
K36 - 2 Points - Equipment, utensils, linens: 114083, 114185, 114185.2, 114185.3, 11418	· · ·	1, 114119, 114121, 114161	1, 114178, 114179,	
Inspector Observations: Ice scoop st scoop handle in such a way that the	tored inside ice machine with the ha			
Performance-Based Inspection	<u>Questions</u>			
Needs Improvement - Demonstration of Needs Improvement - Proper eating, ta Needs Improvement - Hands clean/pro Needs Improvement - Food contact su	asting, drinking, tobacco use. operly washed/gloves used properly.	on.		
Measured Observations				
ltem Milk	Location	Measurement	<u>Comments</u>	
Milk	One-door upright refrigerator	41.00 Fahrenheit		
Overall Comments:				

-- 48 HOUR NOTICE --

Our records indicate this facility has a delinquent account and is operating without a valid permit. Total account balance due is \$793.75.

Payment must be made within 48 hours (2 business days) to DEH at the address at the top of this report or via our website at www.Ehinfo.org

Previous written notification of account balance was provided in a Delinquent Permit Letter. The right to an administrative hearing was waived for failure to respond to the Delinquent Permit Letter.

OFFICIAL INSPECTION REPORT

Facility	Site Address	ite Address		
FA0258721 - TEA VILLA	2200 EASTRIDGE LP	2200 EASTRIDGE LP K0004, SAN JOSE, CA 95122		
Program	1 - FP09	Owner Name	Inspection Time	
PR0378941 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC		TEA VILLA LLC	16:00 - 16:55	

A re-inspection will not be conducted if your account is paid in full by the Comply By date. The facility shall remain open and a new valid permit will be mailed after payment has been received. If your account has not been paid in full by the Comply By date, a re-inspection will be performed and the facility owner may be billed at the current hourly rate per County Ordinance Code B 11-8. Non-payment of permit fees within 48 hours will result in additional legal actions up to and including facility closure.

During routine inspection, facility was found preparing food not within current health permit.

Tea Villa located at 2200 Eastridge Loop, K0004, is hereby ordered to immediately cease and desist cooking and cooling foods under its current health permit.

Facility is permitted as an FP09 Risk Category 1.

No cooking and cooling of food is permitted in this category.

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>8/26/2022</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:

	o
[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: Bao PIC Signed On: Aug

August 12, 2022