

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 FA0251116 - JADE TEA GARDEN		Site Address 10911 N WOLFE RD, CUPERTINO, CA 95014		Inspection Date 11/08/2024		Placard Color & Score YELLOW 64		
Program PR0364387 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name JADE TEA GARDEN LLC		Inspection Time 11:15 - 14:40			
Inspected By SUHKREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By KEN CHAN				FSC KEN CHAN 4/21/2029

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						
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			
K07	Proper hot and cold holding temperatures		X		X			
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	X			
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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
K40	Wiping cloths: properly used, stored		X
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		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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 sink near warewash area is blocked with buckets and prep table. Lack of paper towels at this hand wash sink.*

Lack of soap at hand wash sink at bar area and paper towel dispenser is blocked by racks.

[CA] *Handwashing facility shall be clean, unobstructed, and accessible at all times.*

Provide single use paper towels and soap at all times.

[COS] *Hand wash sink made clear, soap and paper towels provided.*

Follow-up By
11/13/2024

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Measured boiled noodles at 80F at prep table for noodles, dumplings at 56F at prep table near steamer, bbq pork at 120F hanging above bbq oven, roast duck is hanging at display measuring at 100F.*

[CA] *PHFs shall be held at 41°F or below or at 135°F or above. OR When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate 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.*

[COS] *PIC will use TPHC (time as public health control) method to store the PHFs. TPHC form provided to PIC.*

Follow-up By
11/13/2024

Minor Violations

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

Inspector Observations: *Lack of food handler cards for some employees in the facility.*

[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 30 days of after the date of hire.*

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *Accumulation of pink mod like substance on inside panel of ice machine, it is not coming in contact with ice at this time.*

[CA] *Clean and sanitize the ice machine.*

[COS] *Ice machine was cleaned and sanitized.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Roast duck is hung with rack containing food boxes [CA] All food shall be separated and protected from possible contamination. Discontinue storing duck near the rack to protect from contamination.*

Follow-up By
11/13/2024

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Observed open lids for containers containing tea and front bar area and in the kitchen.*

[CA] *Store open bulk foods in approved NSF containers with tight fitting lids.*

Observed food bags stored on floor in dry storage area upstairs.

[CA] *Food shall be stored at least 6 inches above the floor to prevent contamination.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Lack of test strips for chlorine. quaternary ammonium sanitizer and high temperature dish machine.*

[CA] *Provide test strips or testing equipment for chlorine, quaternary ammonium and high temperature dish machine.*

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K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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: Equipment to flatten dough for dumplings is not approved.
Two door meat dryer unit is not approved the health department.

[CA] 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).

Follow-up By
11/13/2024

Provide equipment specifications to district inspector at sukhreet.kaur@deh.sccgov.org by 11/13/24

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Lack of thermometers in the refrigerator units, lack of probe thermometer.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Observed wiping clothes stored outside the sanitizer bucket near meat slicer machine.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: Health permit is not posted in public view.

[CA] The health permit issued by this department shall be posted in public view in the facility.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Steamed corn	Under counter refrigerator	41.00 Fahrenheit	
Final rinse	Dish machine	160.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Raw chicken	Walk in freezer	8.00 Fahrenheit	
Shrimp	Prep unit	41.00 Fahrenheit	
Dumplings	Prep table in front of steamer	56.00 Fahrenheit	
Fried meat dumpling	In fryer	181.00 Fahrenheit	
Chlorine	Sanitizer bucket near walk in cooler	100.00 PPM	
Pork Dumpling	Under counter refrigerator near steamer	41.00 Fahrenheit	
Vegetable rolls	Under counter refrigerator near cookline	41.00 Fahrenheit	
Rice	Warmer	145.00 Fahrenheit	
Boiled noodles	Prep table	80.00 Fahrenheit	
Duck	Hot holding in bbq	140.00 Fahrenheit	
Dumplings	Walk in cooler	38.00 Fahrenheit	
Pudding	Walk in cooler	40.00 Fahrenheit	
Vegetable soup	Warmer	160.00 Fahrenheit	
Quaternary ammonium	Three compartment sink	0.00 PPM	
Raw meat	Walk in cooler	40.00 Fahrenheit	
Bbq Pork	Hanging above bbq	120.00 Fahrenheit	

Overall Comments:

Follow-up inspection will be conducted on Wednesday November 13th to follow up on major violations. Ensure major violations

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are corrected and kept in compliance. Failure to comply will result in second re-inspection charged at \$298/hr for a minimum 1 hour charge, billed to facility. Do not remove, discard, cover-up or tamper with yellow placard. Failure to comply will result in enforcement actions. Contact district specialist at 408-918-3460 to schedule follow-up inspection.

Front bar is used to serve tea or beer only. Hand wash sink is available, lack of 3 comp sink.

Owner will be provided more information related to the hand wash, three compartment sink at bar during the follow up inspection on 11/13 after discussing with plan check.

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 **11/22/2024**. 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: KEN CHAN
OWNER
Signed On: November 08, 2024