

# 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 FA0291084 - TASTE A		Site Address 509 W CAPITOL EX, SAN JOSE, CA 95136		Inspection Date 07/02/2025	
Program PR0436334 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BAY AREA TEA 3		Inspection Time 15:50 - 17:15
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By CONNIE NGUYEN	FSC ROBERT NGUYEN 11-4-26		

Placard Color & Score
<b>GREEN</b>
<b>78</b>

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				S
K07 Proper hot and cold holding temperatures	X						S
K08 Time as a public health control; procedures & records		X		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	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	X	
K30 Food storage: food storage containers identified		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
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	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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

## Comments and Observations

### Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations: FOUND BOBA WITHOUT TIME MARKINGS. [CA] WHEN USING TIME AS A PUBLIC HEALTH CONTROL, DATE AND TIME MUST BE RECORDED FOR UP TO 4 HOURS. SEE VC&D.**

### Minor Violations

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

**Inspector Observations: FOUND CLEANING SUPPLIES BLOCKING THE ACCESS TO THE HAND WASH SINK IN THE FRONT SERVICE AREA. [CA] KEEP THE HAND WASH SINK ACCESSIBLE AT ALL TIMES.**

**FOUND THE 2 HAND WASH SINKS IN THE BACK WITHOUT PAPER TOWELS. FOUND THE HAND WASH SINK NEAR THE 3 COMPARTMENT SINK WITH FOOD CONTAINERS INSIDE THE SINK. [CA] PROVIDE PAPER TOWELS IN THE WALL DISPENSERS AT ALL TIMES. KEEP THE HAND WASH SINKS ACCESSIBLE AND DON'T STORE CONTAINERS INSIDE THE SINK.**

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

**Inspector Observations: FOUND A FEW FRUIT FLIES FLYING AROUND IN THE BACK ROOM/KITCHEN AREA. [CA] FOOD FACILITIES SHALL BE KEPT FREE OF NON-DISEASE CARRYING INSECTS, WEEVILS, ANTS, GNATS, AND FRUIT FLIES.**

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations: FOUND A SPRAY BOX WITH CHLOROX STORED ON TOP OF THE REACH DOWN FREEZER IN THE FRONT SERVICE AREA. [CA] KEEP CLEANING SUPPLIES SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS. COS**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations: FOUND THE SURFACES OF THE TABLES WITH THE EQUIPMENT WITH GREASE, FOOD DEBRIS AND GRIME. FOUND THE SURFACES OF THE ICE MACHINE WITH CALCIUM DEPOSITS. [CA] CLEAN THE SURFACES MORE OFTEN.**

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

**Inspector Observations: FOUND A COUPLE OF WIPING CLOTHS STORED ON TOP OF THE COUNTERS AT THE FRONT SERVICE AREA. [CA] STORED WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations: FOUND THE FLOORS AND THE WALLS THROUGHOUT THE FRONT SERVICE AREA AND THE KITCHEN AND BACK ROOM WITH GREASE AND FOOD DEBRIS. [CA] CLEAN THE FLOORS AND WALLS MORE OFTEN.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
QUATERNARY AMMONIUM SANITIZER	3 COMPARTMENT SINK	200.00 PPM	
CUT WATERMELON	SERVICE REFRIGERATOR	40.00 Fahrenheit	
CALAMARI	REACH IN FREEZER	-2.00 Fahrenheit	
SHRIMP	SERVICE REFRIGERATOR	36.00 Fahrenheit	
CHICKEN	REACH IN FREEZER	-2.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
OATMILK	SERVICE REFRIGERATOR	38.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
CHICKEN NUGGETS	REACH IN FREEZER	-2.00 Fahrenheit	
COCONUT MILK	SERVICE REFRIGERATOR	38.00 Fahrenheit	
CUSTARD	SERVICE REFRIGERATOR	33.00 Fahrenheit	

## 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 **7/16/2025**. 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




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**Received By:** CONNIE NGUYEN  
SUPERVISOR

**Signed On:** July 02, 2025