

# 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 FA0253747 - TAPIOCA EXPRESS		Site Address 1710 N MILPITAS BL, MILPITAS, CA 95035		Inspection Date 02/22/2023	
Program PR0369557 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name BOBA INC		Inspection Time 13:15 - 14:30
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION		Consent By HSUANYING HUANG	FSC HSUANYING HUANG 11/21/2027	

Placard Color & Score
<b>GREEN</b>
<b>86</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						S
K06 Adequate handwash facilities supplied, accessible			X				N
K07 Proper hot and cold holding temperatures			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				
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		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
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		
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		
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		X
K45 Floor, walls, ceilings: built, maintained, clean		
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

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations:** *In the kitchen area, at the handwash station, observed a lack of hand soap in the hand soap dispenser. Nearby handwash station by the front counter is available and fully stocked with hand soap and paper towels in their respective dispensers. [CA] Ensure handwash stations are provided with hand soap and paper towels to allow for proper handwashing. [SA] Operator refilled hand soap dispenser at the handwash station.*

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations:** *In the kitchen area, measured cooked broccoli at 49F stored in a colander at the cookline. Per operator, broccoli was removed from refrigeration less than 30 minutes prior. [CA] Ensure potentially hazardous foods are held cold at 41F or below. PHFs that are not intended for immediate preparation or use shall be stored in refrigeration.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:** *In the 2 door reach in refrigerator, measured a large container of fried popcorn chicken at 90F, and a container of fried calamari at 128F. Per operator, popcorn chicken and calamari was fried 30 minutes prior. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in shallow containers, separated into smaller portions, kept uncovered, using an ice bath, and/or using rapid cooling technology. [SA] Operator transferred fried popcorn chicken and fried calamari into separate shallow containers to facilitate proper cooling.*

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:** *In the ice machine, on the left interior wall, observed mold like growth and accumulation. [CA] Ensure ice machine is regularly cleaned and sanitized to prevent contamination of food (ice).*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations:** *At the front and back of the facility, observed doors are kept open. [CA] Ensure front and back doors are kept closed to prevent an entrance for vermin.*

### Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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## Measured Observations

Item	Location	Measurement	Comments
egg pudding	2 door reach in refrigerator	41.00 Fahrenheit	
fried calamari	2 door reach in refrigerator	128.00 Fahrenheit	
egg pudding	2 door prep unit	35.00 Fahrenheit	
cooked broccoli	in colander by cookline	49.00 Fahrenheit	
red bean	2 door prep unit	41.00 Fahrenheit	
watermelon	2 door prep unit	35.00 Fahrenheit	
grass jelly	2 door prep unit	41.00 Fahrenheit	
milk tea	refrigerator chest	38.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
milk tea	2 door reach in refrigerator	41.00 Fahrenheit	
cooked rice	instant-pot	160.00 Fahrenheit	
raw chicken	2 door reach in refrigerator	41.00 Fahrenheit	
fried popcorn chicken	2 door reach in refrigerator	90.00 Fahrenheit	
chlorine sanitizer	3 compartment sink	100.00 PPM	
taro milk tea	refrigerator chest	37.00 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 **3/8/2023**. 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:** HSUANYING HUANG  
OWNER

**Signed On:** February 22, 2023