

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 FA0265342 - OCHA TEA CAFE & RESTAURANT		Site Address 1350 GRANT RD 8, MOUNTAIN VIEW, CA 94040	Inspection Date 06/06/2025
Program PR0391464 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name HSIU, MEI HELEN HSU	Inspection Time 11:00 - 12:13
Inspected By ANABELLE GARCIA	Inspection Type LIMITED INSPECTION	Consent By HSIN-TI LIU	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Multiple food containers stored on walk in cooler floor.

[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: Expired chlorine sanitizer test strips.

[CA] Provide new test strips to adequately measure the chlorine sanitizer concentration used during mechanical and manual warewashing.

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: 1) Aluminum foil used to line shelving in kitchen.

2) Cardboard used to line shelves in preparation area and in single door upright freezer.

[CA] Discontinue use of unapproved materials to line shelves.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
chlorine	dishwasher	50.00 PPM	
water	3 comp sink	120.00 Fahrenheit	
water	janitorial sink	120.00 Fahrenheit	
chlorine	sanitizer bucket	100.00 PPM	
water	handwash sinks	100.00 Fahrenheit	
water	prep sinks	120.00 Fahrenheit	
cooked shrimp	3 door prep cooler - insert	38.00 Fahrenheit	
whole milk	2 door prep cooler	39.00 Fahrenheit	IR
ambient	walk in cooler	39.00 Fahrenheit	

Overall Comments:

Facility is still operating under old ownership. New ownership will start in a few weeks.

OWNERSHIP CHANGE INFORMATION:

NEW OWNER: Hao Yi Fang LLC

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FACILITY NAME: Hunan Sizchun Cuisine

The applicant has completed the change of ownership application process for an Environmental Health Permit. The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1,723.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 07/01/2025 - 06/30/2026.

This report serves as a temporary permit, however, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report.

Okay to Operate.

Post permit in public view.

Structural Review inspection conducted on 06/06/2025.

Prior to the installation of any new equipment, submittal is required to Plan Check. Plan check consultation hours are Monday thru Friday 730AM-10AM and afternoon by appointment only at address above. Additional information on Plan Check Program is available at <http://www.ehinfo.org/>

Any installation of new equipment, without prior notification to district specialist/Plan Check is subject to impound. Unapproved equipment will not be allowed for use.

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date. Food Safety Manager Certificate and Food Handler cards shall be available for review.**

Information on a Food Safety Certificate and Food Handler cards are available at <https://deh.santacruzcounty.gov/food-and-retail/compliance-retail-food-operations/food-safety-certification> <https://deh.santaclaracounty.gov/sb-476-food-safety-food-handlers-0>

Facility shall notify district specialist should there be a change of number of employees or change in menu. District specialist shall be notified prior to the addition, replacement, or removal of any equipment.

Facility is recommended to have professional pest control services.

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 **6/20/2025**. 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



Received By: Hsin-Ti Liu
owner
Signed On: June 06, 2025