OFFICIAL INSPECTION REPORT

Program
PR0379491 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09

Facility Name
FA0258721 - TEA VILLA

Inspected By
LAWRENCE DODSON

Inspection Date
01/16/2020

Inspection Time
13:00 - 13:30

Owner Name
HA, LAM

Consent By
TAM

Placard Color & Score
GREEN

N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: Facility is operating without a valid Environmental Health Permit.[CA]A food facility shall not be open for business without a valid permit. (114067(b) & (c), 114381 (a), 114381.2, 114387)

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

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. 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 B11-8. Non-payment of permit fees within 48 hours will result in additional legal actions up to and including facility closure.

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 1/30/2020. 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: Tam Do

manager

Signed On: January 16, 2020