

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 Fax (408) 298-6261 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Owner Name: THONG, JUDY IN	Facility ID: FA0279273
Facility Name: SIMPLETEA @ SEAFOOD CITY	Inspection Date: 11/22/2017
Site Address: 1535 LANDESS AV, MILPITAS, CA 95035	Inspection Time: 10:25-11:20
Program: PR0415636 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	

Inspected By: FRANK LEONG	<input type="checkbox"/> Pictures Taken
Inspection Type: ROUTINE INSPECTION	
Consent to Inspect Granted By: LESLIE DO	

Major Risk Factors and Interventions Violations:

No major violations were observed during this inspection.

Minor Risk Factors and Interventions Violations:

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

Inspector Observations: *Observed use of pump soap and paper towels placed outside of dispenser at handwash station. [CA] Ensure hand soap and paper towels are provided in wall mounted dispensers to allow for proper handwashing.*

Good Retail Practices Violations:

No retail practices violations were observed during this inspection.

Performance Based Inspection Questions:

- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Satisfactory - Communicable disease: Report, restrict, or exclude a food employee.
- Satisfactory - Hands clean/properly washed/gloves used properly.

Measured Observations:

Item	Location	Measurement	Comments
thai tea	2 door prep unit with top	38.00 Fahrenheit	
milk	undercounter reach in refrigerator	37.00 Fahrenheit	
ambient air temperature	undercounter reach in refrigerator	36.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
milk tea	2 door prep unit with top	38.00 Fahrenheit	
chlorine sanitizer	3 compartment sink	100.00 PPM	
soymilk	undercounter reach in refrigerator	37.00 Fahrenheit	

Overall Comments:

Food Safety Certification: ServSafe, Judy Thong, #12771706, Exp. 09/10/2020

***Note: Food safety certification information found from previous inspection. Confirmed ownership/management has not changed. Valid copy of food safety certification was not available within view in facility. Post valid copy of food safety certification.**

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 **12/6/2017**. 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:

- [COS] Corrected on Site
- [CA] Corrective Action
- [SA] Suitable Alternative
- [PIC] Person in Charge

Received By: Leslie Do
 PIC
Signed On: November 22, 2017